

Festive Dinner (15-18,22-23 Dec)

**Salad Bar
自助沙律吧**

Slow-cooked turkey with apple foam
Apple and peach salad
慢煮火雞配蘋果泡沫
蘋果及蜜桃沙律

**Soup of the Day
是日餐湯**

Choice of Main Course (Choose 1) 自選主菜一款

Grilled Australian M2 Wagyu ribeye steak
Butter and pumpkin puree / grilled Portobello mushroom / port wine reduction
扒澳洲 M2 和牛肉眼
牛油南瓜蓉、扒大啡菇、砵酒汁

Or 或

Charcoal-grilled Iberico black pork bone-in pork chop with pan-seared French duck liver
Braised red cabbage with cranberry sauce / sautéed broccolini / morel sauce

炭燒黑毛有骨豬扒配煎法國鴨肝
金巴利汁燴紅椰菜、長柄西蘭花、羊肚菌汁

Or 或

Pan-fried Greenland halibut
Cauliflower puree / sautéed broccolini / creamy clam sauce

香煎格陵蘭比目魚
椰菜花蓉、長柄西蘭花、蜆肉忌廉汁

**Dessert Buffet
自助甜品**

Complimentary a glass of sparkling wine and freshly brewed coffee or tea
奉送葡萄汽酒一杯及即磨咖啡或茶

每位 \$478 per person

Festive Dinner (19-21, 26 Dec)

**Salad Bar
自助沙律吧**

Slow-cooked turkey with apple foam
Apple and peach salad
慢煮火雞配蘋果泡沫
蘋果及蜜桃沙律

**Soup of the Day
是日餐湯**

Choice of Main Course (Choose1) 自選主菜一款

Grilled Australian M2 Wagyu ribeye steak
Butter whipped pumpkin / grilled Portobello mushroom / port wine reduction
扒美國肉眼扒
牛油南瓜蓉、扒大啡菇、砵酒汁

Or 或

Charcoal-grilled Iberico black pork bone-in pork chop with pan-seared French duck liver
Braised red cabbage with cranberry sauce / sautéed broccolini / morel sauce
炭燒黑毛有骨豬扒配煎法國鴨肝
金巴利汁燴紅椰菜、長柄西蘭花、羊肚菌汁

Or 或

Pan-fried Greenland halibut with Hokkaido scallop
Cauliflower puree / sautéed broccolini / creamy clam sauce
香煎格陵蘭比目魚配北海道帶子
燴椰菜花蓉、長柄西蘭花、蜆肉忌廉汁

**Dessert Buffet
自助甜品**

Complimentary a glass of sparkling wine and freshly brewed coffee or tea
奉送葡萄汽酒一杯及即磨咖啡或茶

每位 \$498 per person

Festive Dinner (27-28 Dec, 1 Jan)

**Salad Bar
自助沙律吧**

Fresh shrimp with apple foam
Apple and peach salad
鮮蝦配蘋果泡沫
蘋果及蜜桃沙律

**Soup of the Day
是日餐湯**

Choice of Main Course (Choose 1) 自選主菜一款

Grilled Australian M2 Wagyu ribeye steak
Butter whipped pumpkin / grilled Portobello mushroom / portwine reduction
扒美國肉眼扒
牛油南瓜蓉、扒大啡菇、砵酒汁

Or 或

Charcoal-grilled Iberico black pork bone-in pork chop with pan-seared French duck liver
Braised red cabbage with cranberry sauce / sautéed broccolini / morel sauce
炭燒黑毛有骨豬扒配煎法國鴨肝
金巴利汁燴紅椰菜、長柄西蘭花、羊肚菌汁

Or 或

Pan-fried Greenland halibut with Hokkaido scallop
Cauliflower puree / sautéed broccolini / creamy clam sauce
香煎格陵蘭比目魚配北海道帶子
燴椰菜花蓉、長柄西蘭花、蜆肉忌廉汁

**Dessert Buffet
自助甜品**

Complimentary a glass of sparkling wine and freshly brewed coffee or tea
奉送葡萄汽酒一杯及即磨咖啡或茶

每位 \$498 per person

Festive Dinner (29-30 Dec)

**Salad Bar
自助沙律吧**

Fresh shrimp with apple foam
Apple and peach salad
鮮蝦配蘋果泡沫
蘋果及蜜桃沙律

**Soup of the Day
是日餐湯**

Choice of Main Course (Choose 1) 自選主菜一款

Grilled Australian M2 Wagyu ribeye steak
Butter and pumpkin puree / grilled Portobello mushroom / port wine reduction
扒澳洲 M2 和牛肉眼
牛油南瓜蓉、扒大啡菇、砵酒汁

Or 或

Charcoal-grilled Iberico black pork bone-in pork chop with pan-seared French duck liver
Braised red cabbage with cranberry sauce / sautéed broccolini / morel sauce

炭燒黑毛有骨豬扒配煎法國鴨肝
金巴利汁燴紅椰菜、長柄西蘭花、羊肚菌汁

Or 或

Pan-fried Greenland halibut
Cauliflower puree / sautéed broccolini / creamy clam sauce

香煎格陵蘭比目魚
椰菜花蓉、長柄西蘭花、蜆肉忌廉汁

**Dessert Buffet
自助甜品**

Complimentary a glass of sparkling wine and freshly brewed coffee or tea
奉送葡萄汽酒一杯及即磨咖啡或茶

每位 \$478 per person

