

Jazzy Christmas Dinner



HKD1,180
per person



A festive cocktail to start

Starter

BALIK SALMON

Caviar, Pickled Baby Vegetables, Lemon Crème, Brioche Crouton

Soup

CRAB BISQUE

Poached Alaskan Crab Leg, Crème Fraîche

First Course

FRENCH LABEL ROUGE QUAIL & FOIE GRAS PITHIVIER

Butternut Squash Purée, Sautéed Morel & Porcini, Winter Truffle Jus

Main

SOUS VIDE TURKEY BREAST WITH CHESTNUT STUFFING

Braised Red Cabbage, Brussel Sprout, Honey Glazed Sweet Potato, Madeira Giblet Gravy

OR

PAN-ROASTED LINE-CAUGHT FRENCH SEABASS

Steamed Bouchot Mussels, Jerusalem Artichoke, Baby Fennel, Chardonnay Velouté

OR

GRILLED JAPANESE WAGYU RIBEYE STEAK

Duchess Potato, Sautéed French Bean, Roasted Banana Shallot, Demi-Glace

Dessert

STRAWBERRY MOUSSE

White Chocolate Cream, Champagne Jelly

Subject to 10% service charge