

New Year's Eve Dinner



HKD1,450
per person



A Glass Of Champagne To Toast

Starter

OTORO TARTAR

Japanese Pear, Seaweed Salad, Trout Roe, Lemon Sea Salt

Soup

CLASSIC BOUILLABAISSE

Chilean Seabass, Red Prawn, Blue Mussels, Diced Vegetables, Garlic Bread, Rouille

First Course

PAN-SEARED HOKKAIDO SCALLOP

Garden Pea Purée, Cherry Tomato, Aged Balsamic Reduction, Champagne Foam

Main

SOUS VIDE HOME-SMOKED FRENCH PIGEON BREAST

Aged Parmesan Barley, Roasted Baby Beets, Cauliflower, Asparagus, Dark Cherry Jus

OR

GRILLED WHOLE BOSTON LOBSTER

Roasted Yukon Potato, Cauliflower Gartin, Asparagus, Cherry Tomatoes, Garlic Butter

Dessert

CHAMPAGNE POACHED WILLIAM PEAR

Mascarpone & Honey Greek Yoghurt

Subject to 10% service charge