

AMUSE-BOUCHE 開胃菜

JERUSALEM ARTICHOKE VELOUTÉ  
winter black truffle, parmesan cheese straw  
雅枝竹湯 配冬季黑松露及巴馬芝士麵包條

STARTER 頭盤

FOIE GRAS TERRINE  
pickled cherry compote, toasted sourdough  
法式鴨肝醬 配車厘子蜜餞及酸種麵包

MAIN COURSE 主菜

SEARED LINE-CAUGHT SEA BASS  
ratte potatoes, lobster bisque  
香煎鱸魚 配奶油焗薯及龍蝦湯

or

CORN FED CHICKEN “CONFIT LEG EN CROÛTE”  
caramelized parsnip purée, Brussels sprouts, chicken jus gras  
酥皮穀飼雞腿派 配防風草泥、椰菜苗及雞肉汁

or

M5 BEEF WAGYU SIRLOIN  
braised beef cheek, buttered spinach, Burgundy sauce  
M5和牛西冷扒 配燉煮牛頰肉、奶油菠菜及紅酒汁

DESSERT 甜品

APPLE TARTE TATIN  
crème fraîche, salted caramel sauce  
反烤蘋果撻配焦糖醬及酸忌廉



*If you have a food allergy, intolerance or sensitivity, let our server know upon ordering.*

若您有任何食物過敏，請在下單前向你的服務員查詢菜式材料。

Menu Curated Specially by Executive Chef Armand Sablon

10% service charge 加一服務費

harbour-  
side

grill

BAR • TERRACE

CHRISTMAS  
DINNER  
MENU

\$1,088 per person

\*Wine pairing 配酒 \$388

AMUSE-BOUCHE 開胃菜

FINE DE CLAIRE OYSTER NO. 2 (1pc)

Royal Cristal caviar, artichoke purée

法國紛迪加No.2生蠔(1隻)配魚子醬及雅枝竹泥

\*Billecart-Salmon, Brut Réserve NV, France

STARTER 前菜

FOIE GRAS TERRINE

pickled cherry compote, toasted sourdough

法式鴨肝醬配車厘子蜜餞及酸種麵包

\*Gavi di Gavi, Fontanafredda Stripes 2022, Italy

MIDDLE COURSE 第一道主菜

SALMON AND CRAB BOUDIN

tomato fondue and 'nduja

三文魚蟹肉布丁配蕃茄及意大利香辣肉醬

\*Chablis, Domaine de Vauroux 2021, France

MAIN COURSE 第二道主菜

SEARED LINE-CAUGHT SEA BASS

ratte potatoes, asparagus, lobster bisque

香煎鱸魚配奶油焗薯、蘆筍及龍蝦湯

or

CORN-FED CHICKEN "CONFIT LEG EN CROÛTE"

caramelized parsnip purée, Brussels sprouts, chicken jus gras

酥皮穀飼雞腿派配防風草泥、椰菜苗及雞肉汁

or

M5 BEEF WAGYU SIRLOIN

braised beef cheek, buttered spinach, sauce Périgord

M5和牛西冷扒配燉煮牛頰肉、奶油菠菜及松露汁

\*Nebbiolo, Langhe Giovanni Rosso 2020, Italy

DESSERT 甜品

APPLE TARTE TATIN

crème fraîche, salted caramel sauce

反烤蘋果撻配焦糖醬及酸忌廉

\*Riesling, Spatlese Weingut Robert Weil 2018, Germany

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