

A TOAST TO 2024
Ruinart Blanc de Blancs

CANAPÉS 開胃小菜

Fine de Claire oyster no. 2, watermelon granita
Smoked salmon, dill crème fraîche, blini
法國紛迪加蠔(1隻) 配魚子醬及雅枝竹泥
煙燻三文魚 配蒔蘿酸奶油及小圓餅

STARTER 頭盤

FOIE GRAS TERRINE
celeriac remoulade, cherry jelly, toasted sourdough
法式鴨肝醬 配根芹泥、車厘子果凍及酸種麵包
**Gavi di Gavi, Fontanafredda Stripes 2021, Italy*

MAIN COURSE 主菜

SCOTTISH BEEF FILLET
confit shallot, salsify, buttered spinach, Burgundy sauce
蘇格蘭牛柳扒 配油封紅蔥、婆羅門參、奶油菠菜及紅酒汁

or

SEARED LINE-CAUGHT SEA BASS
ratte potatoes, lobster bisque
香煎鱸魚 配奶油焗薯及龍蝦湯
**Bordeaux Blend, Château Morin, Saint-Estèphe, 2014, France*

DESSERT 甜品

APPLE TARTE TATIN
crème fraîche, salted caramel sauce
反烤蘋果撻配焦糖醬及酸忌廉
**Moscato d'Asti, Fontanafredda Le Fronde 2020, Italy*

**Wine pairing 配酒 \$308*

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

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CANAPÉS 開胃小菜

Fine de Claire oyster no. 2, watermelon granita
Smoked salmon, dill crème fraîche, blini
Jerusalem artichoke and truffle velouté
法國紛迪加蠔(1隻) 配魚子醬及雅枝竹泥
煙燻三文魚 配蒔蘿酸奶油及小圓餅
雅枝竹松露湯

STARTER 頭盤

FOIE GRAS TERRINE

celeriac remoulade, cherry jelly, toasted sourdough
法式鴨肝醬 配根芹泥、車厘子果凍及酸種麵包
**Gavi di Gavi, Fontanafredda Stripes 2021, Italy*

MIDDLE COURSE 前菜

SEARED SCOTTISH SCALLOP

pumpkin purée, hazelnut jus gras
煎北海道帶子 配南瓜泥及榛子汁

MAIN COURSE 主菜

M5 WAGYU SIRLOIN

confit shallot, salsify, buttered spinach, truffle sauce
M5和牛西冷扒 配油封紅蔥、婆羅門參、奶油菠菜及松露汁

or

SEARED LINE-CAUGHT SEA BASS

ratte potatoes, basil oil, sea urchin velouté
香煎鱸魚 配奶油焗薯、羅勒油及海膽湯汁

**Bordeaux Blend, Château Morin, Saint-Estèphe, 2014, France*

DESSERT 甜品

APPLE TARTE TATIN

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

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