



NEW YEAR EVE SET MENU

31st, December 2018

跨年套餐

Amuse Bouche

Scampi and Burrata bon-bon, Artichoke sauce

餐前小食-海蜆蝦布拉塔芝士及亞枝竹蓉

∞

Alaskan king crab Daikon Ravioli

Avocado nage, coral Lobster jus

阿拉斯加蟹腳配蘿蔔，鱈梨果泥及龍蝦汁

∞

Belon oyster and wild spinach soup

Cream fraiche, Ossetra caviar

野生菠菜湯配貝隆生蠔及俄羅斯鱈魚籽醬

∞

Pomegranate & clementine sorbet

Champagne jelly

番石榴金桔雪芭及香檳果凍

∞

Mediterranean Seabass in crazy Water

Lobster and Langoustine Extravagance, Seaweeds Foam

法國海鱸魚配龍蝦，海蜆蝦及海藻泡沫

*Or*或

Striploin Koruge Washu Wagyu 400+ Days Grain

Feed, Queensland, Australia (MB 9+)

Potatoes Dauphinoise Gratin with Mosaic of Sauces

澳大利亞谷飼 400+和牛 9級西冷牛扒配奶油烤土豆及牛肉汁

∞

Bartlett poached pear

Chocolate and orange mousse, chestnut crumble,

port sauce

巧克力香橙慕斯釀巴特萊特梨配栗子曲奇及甜酒汁

MOP 1298+ per Person

Price subject to 10% service charge

每位價格 1298 需加收 10%服務費