



CHRISTMAS LUNCH

ENTRÉES

FOIE GRAS TORCHON

Homemade Duck Liver Terrine, Figs Chutney, Toasted Sourdough

OR

TRUITE FUMÉE

Smoked Wild Tasmanian Salmon Trout, Organic Egg, Sour Cream, Soda Bread

ENTREMISE

SOUPE DE TOPINAMBOUR TRUFFÉE

Jerusalem Artichoke Soup, Périgord Black Truffle

LES PLATS

CABILLAUD À LA NORMANDE

Poached Atlantic Black Cod, Mussels, Clams, Baby Shrimps, Oysters, White Wine

OR

BŒUF BOURGUIGNON

Traditional Stewed Oyster Blade, Smoked Pork Rillons, Baby Roots, Red Wine Jus

OR

POULET JAUNE RÔTI AUX TRUFFES ET CHÂTAIGNES

Roasted Yellow Chicken, Chestnuts Mousseline

Périgord Black Truffle, Natural Jus

(Serves for Two | Add 228)

DESSERTS

ÎLE FLOTTANTE

Meringue, Bourbon Vanilla Sauce, Chestnuts, Nougatine

OR

BÛCHE DE NOËL

Traditional Christmas Chocolate Yue Long Cake, Chestnuts, Chantilly

798 PER PERSON

This menu is excluded from all offers & discounts. Kindly note that the set menu is required for the entire table.

If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order. All prices are in HKD and subject to 10% service charge.

An additional 1% from your meal helps empower women, uplift youth and sparks sustainability change.