



NEW YEAR'S EVE MENU

ENTRÉES

NOIX DE SAINT-JACQUES RÔTIES

Pan-Seared Norway Scallop, Burgundy Herb Butter, Périgord Black Truffle

OR

CARPACCIO DE DAURADE

Mediterranean Sea Bream Carpaccio, Pickled Beetroot, Sour Cream, Oscietra Caviar

ENTREMISE

RISOTTO À LA TRUFFE BLANCHE

Carnaroli Rice, 24 Month Parmesan Cheese, Alba White Truffle

LES PLATS

TURBOT RÔTI MARINIÈRE

Roasted Galician Turbot Fish

Shellfish Jus, Champagne Beurre Blanc Sauce, Oscietra Caviar

OR

SUPRÊME DE VOLAILLE AUX TRUFFES

Pan-Roasted Yellow Chicken Supreme, Chestnut Mousseline, Périgord Black Truffle

OR

PITHIVIER DE BŒUF

Beef Tenderloin, Puff Pastry, Foie Gras, Mushrooms Duxelle, Périgord Black Truffle
(Serves for Two | Add 218)

DESSERT

PARIS-BREST

Choux Pastry, Sicilian Pistachio Praline, Vanilla Chantilly
Brown Butter Caramel Sauce

1,488 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.