

HENRY

GRILL AND BAR

NEW YEAR'S EVE DINNER

OYSTER & CAVIAR

Gillardeau No. 2, Kristal caviar, Vichyssoise

STEAK TARTARE

Australian Wagyu, winter black truffle, agria potato chips

or

DORSET CRAB SALAD

King crab, Keta caviar, herb mayonnaise

LOBSTER BISQUE

Boston lobster, crème fraîche, sherry wine

GRILLED TOOTHFISH

champagne beurre blanc sauce, caviar, mixed herb salad

or

65 DAYS WHISKY DRY AGED STRIPLOIN

SRF, American Wagyu, black label
black bone marrow bearnaise, roasted garlic

(Add signature whisky flambé / 68)

CHEF'S SELECTION OF SIDES

SESAME DARK CHOCOLATE CAKE

sesame ganache, port braised cranberry, cocoa powder

2,088 PER PERSON

(for complete table only)

2 GLASSES BILLECART SALMON BRUT RÉSERVE 298

3 GLASSES WINE PAIRING 498

4 GLASSES WINE PAIRING 598

(100 ml per glass)

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.