Festive Feast

Only available on 24, 25 & 31 December Dinner

Seafood Platter
Drunken Prawns, Sichuan South African Abalone, Cucumber and Black Fungus Salad

Trio of Cantonese Delights
Barbecue Pork, Golden Prawns, Marinated Jellyfish Head

CHOICE OF SOUP

Lobster Bisque
Cognac, Crème Fraîche

Double Boiled Black Chicken Soup
Morels, Matsutake, Dried Scallops

CHOICE OF MAIN COURSE

Surf and Turf
Lobster and Fillet Mignon
(Additional 128)

Christmas Turkey Roll
Winter Root Vegetables, Cranberry Sauce

Abalone & Goose Web
Chinese Cabbage, Oyster Sauce

Pan-Fried Dover Sole
Lemon Butter Sauce, Caviar

Crispy Bean Curd Rolls
Bamboo Fungus, Asparagus

CHOICE OF DESSERT

Baked Alaska
Toasted Meringue, Strawberry Sorbet
Vanilla Sauce

Pear Ornament
Poached Pear, Cinnamon Chantilly,
Chocolate Sauce

Coffee or Tea

888 per person

Supplement 398 per person
(2 hours of free flow Champagne, White and Red Wine)
Delamotte, Brut NV
Famille Perrin, Ventoux, Rhône Valley 2024
Domaine Ostertag, Riesling, Les Jardins, Alsace 2021

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.