

JULBORD - NORDIC CHRISTMAS DELICACIES 傳統北歐聖誕美食

Roasted Chestnut Soup 香烤栗子湯

Cold-Smoked Salmon *seasoned with Fennel Seeds* | **Duck Pate** *with Lingonberry Jam*
Gravad Lax – Cured Salmon *with Swedish Mustard & Dill Sauce* | **Dill-Marinated Cucumbers**
Hot-Smoked Mackerel Fillet *with Sour Cream* | **Swedish 'Allerum Prästost' Cheese**

冷燻挪威三文魚 配小茴香子 | 鴨肝醬 配越橘莓果醬
甜菜根漬三文魚 配瑞典刁草芥末汁 | 刁草漬青瓜
煙鯖魚柳 配酸忌廉 | 瑞典牛奶芝士

House-Smoked Shrimps | **Mustard Marinated Baltic Herring** | **Arctic Prawn & Egg Salad**
Trout Roe, Sour Cream & Chives | **Beetroot & Apple Salad** | **Fingerling Potatoes**

煙燻蝦 | 芥末希靈魚 | 北冰洋蝦蛋沙律
鱒魚籽配酸忌廉及細葱 | 甜菜根蘋果沙律 | 手指薯仔

MAIN COURSES 主菜

(choose 1 to share for every 2-3 persons 任選以下一款 · 可供 2 至 3 人)

Nordic-Style Slow-Roasted Ham

Mashed Potatoes, Braised Red Cabbage, Brussels Sprout, Gravy
挪威慢烤火腿 配薯蓉、

House-Smoked Salmon Fillet

Creamed Morel Mushrooms, Fingerling Potatoes, Dill Sauce
自家煙燻挪威三文魚柳 配忌廉羊肚菌、手指薯仔及刁草汁

Natural US Beef Rib-Eye Roast

Root Vegetables Ragout, Mashed Potatoes, 'Grains of Paradise Butter', Red Wine Sauce
美國純天然肉眼 配根菜粒、薯蓉、天堂籽牛油及紅酒汁

Porcini & Morel Mushroom Risotto

Seasonal Vegetables, Danish Feta Cheese
牛肝菌羊肚菌意大利燴飯 配蔬菜及丹麥芝士

DESSERT 甜品

Chocolate Strawberry Mousse | **Red Wine Poached Pear** | **Drottning Donut** | **Gingerbread Cookies**

朱古力士多啤梨慕絲 | 紅酒燴梨 | 芬蘭冬甩 | 薑餅

COFFEE OR TEA 咖啡或茶

\$438 per person (minimum of 2 guests)
每位港幣 438 元 (最少 2 位起)

+ HK\$150 for 2 hours free flow of selected wine and beer
另加港幣 150 元可享 2 小時無限添飲精選葡萄酒及啤酒

