

FINOS

Finland • Iceland • Norway • Denmark • Sweden

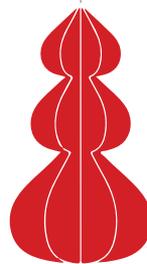


ICELANDIC CHRISTMAS

DELIGHTS



6 - COURSE SET DINNER



HK\$ 1,108 per person 每位

90 minutes Free-flow | 90分鐘無限暢飲

Selected Red & White Wine 精選紅酒及白酒 HK\$328

Selected Champagne, Red & White Wine 精選香檳、紅酒及白酒 HK\$408

Festive Cocktail 節慶雞尾酒 HK\$98 glass 杯

Aurora

Vodka, Pineapple Juice, Sprite, Blue Curaçao & Butterfly Pea Tea
伏特加、菠蘿汁、雪碧、藍橙酒及蝶豆花茶

Snowy

Gin, Lime Juice, Syrup & Cucumber
氈酒、青檸汁、糖漿及青瓜

Available from 24 to 25 December 2024 於2024年12月24日至25日供應

Subject to a 10% service charge 另收取加一服務費

ICELANDIC 'GLÖGG'

冰島特色香料酒

Toasted Almonds & Raisins 烤杏仁及葡萄乾

SMOKED TROUT CAVIAR

煙燻鱒魚子醬

Crème Fraiche, Chives & Buckwheat Blinis 法式酸忌廉、香葱及蕎麥小圓餅

SHARED CHRISTMAS APPETISERS

聖誕精選拼盤

Gravad Lax Salmon with Mustard & Dill Sauce 甜菜頭漬三文魚配芥末刁草醬

Hot-Smoked Salmon and Gräddfil Sauce 煙三文魚配瑞典酸忌廉

Baltic Herrings Taster with Dill Potatoes 波羅的海希靈魚三重奏配刁草薯仔

Pork Pâté & Lingonberry Sauce 豬肝醬及越橘莓汁

Smoked Duck Breast 煙燻鴨胸

'Rosolli' Salad with Beetroot, Potato, Gherkin & Apple 甜菜頭沙律伴薯仔、小黃瓜及蘋果

'HUMARSÚPA'

NORTH SEA LANGOUSTINE SOUP

北海海螯蝦湯

Fennel & Dill 茴香及刁草



'HAMBORGARHRYGGUR'

SMOKED HONEY GLAZED HAM

蜜餞烤火腿

Potato Gratin, Braised Red Cabbage, Brussels Sprout Leaves,

Apple Celery Purée & Cognac Gravy

法式焗薯批、燉紅椰菜、抱子甘藍葉、蘋果芹菜蓉及干邑肉汁

OR 或

'PLOKKFISKUR'

WILD-CAUGHT ICELANDIC HALIBUT

野生冰島比目魚

Smoked Potato Purée, Caramelized Onions, Pickled Greens & Aquavit Sauce

煙燻薯蓉、焦糖洋蔥、醃漬雜菜及阿夸維特汁

OR 或

ROASTED BLACK ANGUS BEEF RIB

香烤黑安格斯牛肋骨

Potato Gratin, Creamed Spinach, Braised Red Cabbage & Three Peppercorn Sauce

法式焗薯批、忌廉菠菜、燉紅椰菜及三色胡椒汁



DARK CHOCOLATE & GINGERBREAD 'YULE LOG' WITH ÍSEY SKYR

黑朱古力薑餅原木蛋糕配冰島乳酪

Marinated Blackberries, Honeycomb & Salted Caramel Sauce

醃製黑莓、焦糖脆餅及海鹽焦糖醬

CHRISTMAS PETIT FOUR

聖誕小甜點