



NORDIC - FRENCH SPLENDOR

NEW YEAR'S EVE 5-COURSE SET DINNER

除夕夜五道菜法式北歐美饌



FINOS

Finland ■ Iceland ■ Norway ■ Denmark ■ Sweden

RAINBOW TROUT IN THREE WAYS

虹鱒魚驚喜三重奏

Gin-cured, Apple-smoked & Fire-roasted
氈酒醃漬、蘋果煙燻及火烤

SMOKED 'CASTAING' DUCK BREAST

煙燻法國CASTAING鴨胸

Morel & Black Truffle Risotto
羊肚菌黑松露意大利燴飯

NORTH SEA LOBSTER BISQUE

北海龍蝦濃湯

Aquavit Crème
阿夸維特忌廉

ATLANTIC TURBOT FILLET GLAZED WITH PORCINI BUTTER

大西洋多寶魚柳伴牛肝菌牛油

Braised 'Beluga' Lentils, Caramelised Jerusalem Artichokes,
Blue Mussel & Beurre Blanc
燉大白鱈小扁豆、焦糖耶路撒冷雅枝竹、藍青口及法式白忌廉汁

OR 或

SLOW-ROASTED 'AUBRAC' FLANK STEAK

慢烤法國奧布拉克牛腹扒

Lyonnaise Potatoes, French Beans,
Gratinated Champignons & Cognac Sauce
里昂薯仔、法邊豆、法式焗釀白磨菇及干邑汁

LINGONBERRY & HAZELNUT PRALINE TART

越橘榛子果仁撻

Marinated Berries
醃漬莓果

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

HK\$928 PER PERSON 每位

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

Available on 31 December 2024, 6pm to 10pm 於2024年12月31日晚上6時至10時供應

