Our set menus have been thoughtfully selected by our chefs, with dishes designed to bring out the flavours, aromas and textures of each of the distinct seasonal ingredients, chosen fresh on the day. Savour the delightful combinations we have prepared for you and your guests.

由主廚精心設計的特色套餐，
採用當日最新鮮的時令食材，
突顯其獨特的香味、鮮味和特色。
別出心裁的食材配搭，為您和賓客
帶來心滿意足的味覺享受。

SET MENU

Appetisers

Prosciutto - 24 months I Poached Pear, Walnut & Endives

Tangy Pani Puri - Crisp Puffs Stuffed with Potato & Chickpeas

Poached Lobster with Castelfranco Lettuce & Lime Vinaigrette

Roasted Duck Larb with Roasted Rice, Thai Herbs & Kaffir Lime

Jet Fresh Nigiri *(3 Pieces)*

Second Courses

Tom Yum Goong with Prawns & Straw Mushrooms

Chilled White Lentil Bhalla with Mint Chutney, Raisins & Cashew Nuts

Daily Western Soup

Chiu Chow Tasting Platter in Herbal Marinade

Main Courses

Dal Makhani - Creamy Black Dal & Indian Rice

Daily Carvery with Potato Purée

Thai Red Curry with Pork Belly, Heart of Palm & Rice

Seasonal Mushroom Risotto with Forest Mushrooms & Parmigiano Reggiano

Crispy Pork Belly with Plum Sauce, Pearl Leaf, Mandarin Peel & Rice

30 Days Dry Aged USA “Meyer” Sirloin with Belgium Fries & Béarnaise Sauce *(+288)*

Exclusive Desserts

Mango Lemon Tart | reduced sugar

Chestnut Rum Cake

Pistachio Raspberry Cheese Cake

Christmas Fresh Berries Tart

Christmas Hazelnut & Lemon Log Cake

Coconut & Pandan St Honore

Serve with Coffee or Tea

3 Courses **500**

Appetiser | Main Course | Exclusive Dessert

4 Courses **580**

Appetiser | Second Course | Main Course | Exclusive Dessert

Vegetarian Vegan Seasonal

If you have any food allergies, please inform our staff.

套餐

頭盤

24個月意大利風乾巴馬火腿配煮香梨, 合桃及菊苣

脆炸米泡芙釀薯仔及鷹嘴豆

烚龍蝦配意大利菊苣菜及青檸醋汁

泰式鴨肉碎沙律

精選手握壽司 *(3件)*

第二道菜

鮮蝦草菇冬蔭公

白扁豆乳酪

是日餐湯

潮州滷水精選

主菜

印度黑蘭度豆咖哩配印度飯

精選烤肉伴薯蓉

泰式紅咖哩五花肉, 棕櫚芯及香苗

時令蘑菇意大利飯

果皮香酥骨配香苗

30日乾式熟成美國 “Meyer”西冷牛扒配薯條及賓利士汁 *(+288)*

特式甜品

芒果檸檬撻(少糖)

冧酒栗子蛋糕

開心果野莓芝士蛋糕

聖誕雜莓撻

榛子檸檬聖誕樹頭蛋糕

椰子斑蘭撻

敬奉咖啡或茶

三道菜 500

前菜 | 主菜 | 特式甜品

四道菜 580

前菜 | 第二道菜 | 主菜 |特式甜品

素菜 全素 時令

如閣下有任何食物過敏，請告知本餐廳職員