



chinese new year dinner

29th January – 3rd February 2025

shima-aji with pistachio and ikura - blue fin tuna with caviar, hotategai with ponzu crystal -
botan ebi with xo sauce - spicy negitoro tataki sushi

縞鯨配開心果及鮭魚子 - 藍鰭金槍魚配魚子醬 - 帆立貝配柚子水晶 - 牡丹蝦配 XO 醬 - 香辣碎蔥吞拿魚腩壽司 - 香蔥吞拿魚
壽司

steamed hamaguri clam soup

清酒煮蜆

tiger prawn tempura with shiitake mushroom, sea urchin, asparagus and yuzu dashi

虎蝦天婦羅配香菇、海膽及蘆筍伴酸汁水晶

duck plin ravioli, parmigiano fondue, crispy sage, black truffle

鴨肉餛飩配帕爾馬奶酪火鍋伴炸鼠尾草、黑松露

select one

選擇一個

mediterranean seabream with peperonata, mussels and clams in caciucco sauce

地中海鯛魚配燉甜椒、青口及蛤蜊配意式海鮮醬

or

suckling pig with golden apple puree, radicchio, girolle mushroom and spiced marsala sauce

烤乳豬配金蘋果泥、菊苣、雞油菌菇及馬沙拉酒醬

or

grilled wagyu beef tenderloin with brandy soy sauce, mustard and bread crumbs

炙燒和牛牛柳配白蘭地醬、芥末及麵包糠

"firecracker"

mandarin mousse and almond fortune cookies

"煙火繽紛"

柑橘慕斯配杏仁幸運餅乾

1888 per person

available as a choice for the whole table, minimum of 2 guests
prices are in hong kong dollars and subject to a 10% service charge
for any information on allergen and dietary requirements please ask your server