



chinese new year fireworks dinner
30th january 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 crumbles
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