



festive brunch menu

served unlimited to the table (無限量供應)

grilled edamame with lemon and shichimi (v)

檸檬七味粉烤枝豆

salmon carpaccio, robiola, crunchy winter vegetables, caviar

意式薄切三文魚配魚子醬

thinly sliced hamachi with japanese onion sauce

薄切油甘魚配日式洋蔥醬

burrata, tomatoes and basil salad (v)

番茄水牛芝士沙律

chef's selection of sushi, maki, sashimi, oysters

廚師精選壽司, 卷物, 刺身及生蠔

pan-fried pork gyoza with spicy sour dressing

日式豬肉煎餃·酸辣醬汁

chargrilled chicken wing yakitori

炭燒雞翼串

cold cuts served with warm focaccia

意式火腿拼盤配意大利香草包

main course

choose one per person (每位可選擇一款主菜)

pumpkin risotto with smoked eel, lardo di colonnata, "aceto balsamico tradizionale"

意式南瓜燴飯配煙燻鰻魚、意式煙豚肉及意式傳統黑醋

fried lamb cutlets, braised artichokes, green tomato chutney, honey & mustard mayonnaise

煎羊扒配燜洋薊及蜜糖芥末醬

assorted vegetables tempura with green tea salt

什錦蔬菜天婦羅配綠茶鹽

pan fried pork loin ginger teriyaki

薑汁照燒煎豬裡肌

charcoal-grilled black cod with saikyo miso additional 98 另加 98

銀鱈魚西京燒

stone-grilled wagyu beef sirloin with crispy garlic chips additional 288 另加 288

served with 3 sauces: onion and garlic - sour soy - sansho pepper soy

石燒和牛西冷伴炸蒜片

搭配3種醬料: 洋蔥大蒜 - 酸醬油 - 山椒醬油

christmas aqua platter

精選甜品拼盤

(v) vegetarian

all food will be served directly to the table

dishes are made to order for consumption in the restaurant and cannot be taken away

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



premium package champagne veuve clicquot 'yellow label'
400 per person

luxury package champagne ruinart 'blanc de blancs'
600 per person

grand package dom pérignon
2200 per person

includes chandon garden spritz, bloody mary, wines, sake, beer, and juices

food only

788 per person