



## festive menu

bluefin tuna and scallop sashimi  
seared mackerel with dashi crystal  
lobster and cucumber maki

藍鱈吞拿魚及帆立貝配炸紫蘇、烤鯖魚水晶高湯及龍蝦青瓜卷

*Champagne Yellow Label, Veuve Clicquot Ponsardin, France*

sakura shrimp and scallop chawanmushi with yuzu-kosho  
櫻花蝦扇貝蛋奶凍佐柚子高湯

cauliflower and vanilla risotto with red prawns and caviar  
意式花椰菜香草燴飯配紅蝦及魚子醬

*Soave Superiore Vigneto 1er Runcata, Tenuta Di Corte Giacobbe, Veneto, Italy*

grilled black cod saikyo miso with botan prawn and sea urchin, caviar and yuzu-kosho  
烤黑鱈魚西京味噌佐牡丹蝦與海膽、魚子醬及柚子胡椒

*Chardonnay, DeLoach, Russian River Valley, USA*

beef tenderloin with mushrooms, chestnuts and black truffle sauce  
烤小牛肉里脊配蘑菇、栗子和黑松露醬

*'Les Pierres Dorées', Louis Latour, Burgundy, France*

christmas tree  
chocolate cake with pistachio cremeaux and mango sauce  
慶祝歡樂聖誕甜點

*Sherry Medium 7 years, Gonzalez Byass, Sherry, Spain*

1388 per person for food menu  
788 per person for wine pairing

available as a choice for the whole table  
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