



new year's eve menu

fatty tuna and shima-aji sashimi with Ikura
isoyaki abalone
salmon and avocado roll with seared scallop
拖羅刺身、三文魚籽伴深海池魚王刺身、磯煮鮑魚、煎帶子配三文魚及牛油果卷

tiger prawn and porcini tempura with prawn juice
虎蝦及牛肝菌天婦羅

homemade lobster agnolotti with tomato, ginger sauce and caviar
自製龍蝦意大利餃子配番茄、姜醬、香草及魚子醬

mediterranean line caught seabass, green asparagus, caviar and sea urchin sauce
地中海鱸魚、綠蘆筍、魚子醬及海膽醬

smoked wagyu beef tenderloin with foie gras and brandy soy reduction
煙燻和牛牛裡肌配鵝肝及白蘭地醬油

"2025"
coconut and lime mousse with crunchy almond biscuit
2025 慶祝歡樂甜點

2525 per person

premium package veuve clicquot yellow label 400 per person

luxury package ruinart blanc de blanc 600 per person

grand package dom pérignon vintage 2200 per person

all packages include sake, red & white wine

free flow packages are available for 2.5 hours
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