



new year's eve menu

botan ebi sashimi with ponzu crystal, hokkaido scallop with uni, bluefin tuna sashimi,
seared negitoro roll with wasabi mayonnaise

牡丹蝦刺身伴柚子酸汁水晶, 北海道帆立貝配海膽, 藍鰭吞拿魚刺身, 火炙碎蔥吞拿魚腩卷伴芥末蛋黃醬

slow cooked octopus with edamame puree and rice crisps

慢煮八爪魚佐毛豆泥及香脆米通

homemade italian cappelletti with red prawn, mediterranean sauce and caviar

手製龍蝦意大利餃子配番茄、薑汁及魚子醬

wild seabass grilled, served with sea urchin caviar and finished with umami sauce

烤野生鱸魚配日式鮮味海膽魚子醬

grilled wagyu beef sirloin miso teriyaki sauce with baked kabu turnip

香烤和牛西冷配日式味噌照燒醬、烤大頭菜

hazelnut opera

hazelnut crèmeux & liquid chocolate heart, soft glaze & hazelnut cookies

榛子歌劇院蛋糕

榛子忌廉及流心朱古力、軟糖霜榛果曲奇

2626 per person

premium package veuve clicquot yellow label 450 per person

luxury package ruinart blanc de blanc 700 per person

grand package dom pérignon vintage 2400 per person

all packages include sake, red & white wine

non-alcoholic prosecco & soft drinks 248 per person

free flow packages are available for 2.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