



NEW YEARS EVE MENU

CANAPÉS ON ARRIVAL

RUINART CHAMPAGNE TOAST TO FINISH

LEEK AND POTATO SOUP, POACHED QUAIL EGG

LOBSTER TORTELLINI, LOBSTER BISQUE, FENNEL
AND LEMONGRASS

OR

SMOKED STEAK TARTARE, BEER PICKLED ONIONS, RADISH,
CAPERS, MARMITE CURED EGG YOLK AND SOURDOUGH TOAST

ROASTED SEA BASS, CAULIFLOWER COUS COUS, CAULIFLOWER
AND YEAST PURÉE, PICKLED GRAPES, RED WINE, PISTACHIO

SUCKLING PIG BELLY AND LOIN, FERMENTED APPLE,
BRAISED ENDIVE, NUTS AND SEEDS

OR

BEEF WELLINGTON WITH FOIE GRAS AND BLACK TRUFFLE,
ROASTED CARROTS, CAULIFLOWER CHEESE

APPLE TART TATIN, VANILLA ICE CREAM
AND CARAMEL SAUCE

OR

STRAWBERRY ÉCLAIR, MASCARPONE CREAM
AND CHOCOLATE SORBET

OR

SELECTION OF BRITISH CHEESE WITH PEAR CHUTNEY

MINCE PIE

HK\$750 PER PERSON + 10%

WITH WINE PAIRING - SUPPLEMENT HK\$350 PER PERSON

BOOK NOW