

5-Course Christmas Eve Degustation Dinner

(Available on 24 Dec 2015)

Amuse Bouche

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Fresh Australian Oyster 澳洲新鮮生蠔

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Roasted Turkey Cakes & Foie Gras on Rice Cracker with Mango Salsa

火雞餅及香煎鵝肝配芒果莎

Thai Asparagus Soup with British Brown Crab 泰國露筍英國棕蟹肉湯

Boston Lobster with Seafood in "Choo Chee" Curry served with Organic Farm Egg & Crab Meat fried Rice

波士頓龍蝦及海鮮配椰香咖哩及蟹肉炒飯

OR

Grilled Grain-Fed Sirloin Steak & Lamb Chop in Thai Green Peppercorn Sauce served with Organic Farm Egg & Crab Meat Fried Rice 泰國青胡椒汁烤穀飼西冷牛扒及羊排配蟹肉炒飯

Chocolate Mousse Cake with Ginger Honey served with Pistachio Ice Cream

HKD 498 per person plus 10% Service Charge

