

NEW YEAR'S EVE SIX-COURSE SET DINNER MENU  
除夕六道菜晚膳菜譜

APPETISERS 頭盤

**Lobster Cocktail Salad**

Romaine Lettuce, Dill, Red Ranch Dressing

龍蝦沙律

羅馬生菜、刁草配田園沙律汁

**Cream of Wild Mushroom Soup**

Truffle Cream, Porcini Dust

野菌忌廉湯

黑松露忌廉、牛肝菌

**Pan-fried Red Prawn Risotto**

香煎紅蝦意大利飯

**Wild Berry Sorbet**

野莓雪葩

MAIN COURSE (CHOOSE ONE) 主菜 (任選以下一款)

**Pan-seared Cod Fish**

Purple Cauliflower Purée and Caper Cream Sauce

香煎銀鱈魚

紫椰菜花蓉、水瓜柳忌廉汁

**Slow-cooked Lamb Rack with Rosemary**

Mashed Sweet Potato, Black Truffle Jus

慢煮香草羊架

甜薯蓉、黑松露汁

**U.S.D.A. Beef Steak, Black Garlic Potato Purée**

Sautéed Spinach, Meat Jus

烤美國牛扒配黑蒜薯蓉

炒菠菜、燒肉汁

DESSERT 甜品

**Baked Alaska with Grand Marnier**

橙酒阿拉斯加火焰雪山

**Freshly Brewed Coffee or Tea**

即磨咖啡或茗茶

每位港幣 HK\$780 per person

- Subject to 10% service charge based on the original price 另收以原價計算之加一服務費
- The offer cannot be used in conjunction with other offers or the claiming of Asia Miles  
此優惠不可與其他優惠同時使用或賺取「亞洲萬里通」里數
- Please inform your server of any food related allergies  
as your well-being and comfort are our greatest concern  
為閣下健康著想，如閣下對任何食物有過敏反應，請與服務員聯絡