



除夕晚宴

*New Year's Eve Set Dinner*

迎賓香檳乙杯

*A Glass of G.H. MUMM Brut N.V.*

天外天三小碟

[D][P]化皮乳豬件、[P]鹽香脆炸生蠔、[D][N]清酒凍南非鮑魚

*Above & Beyond Chinese Platter*

*Barbecued Suckling Pig, Deep-fried Oyster with Salt,*

*Braised South African Abalone with Sake*

[D][P]松茸花膠燉響螺

*Double-boiled Sea Whelk Soup with Matsutake Mushroom and Fish Maw*

[D][N][P]金湯松露釀原條遼參

*Braised Sea Cucumber in Truffle and Pumpkin Broth*

[D][N][P]鴛鴦雙味龍蝦

花雕蛋白蒸龍蝦鉗 大千爆炒龍蝦球

*Steamed Lobster Claw with Hua Diao Wine and Egg White,*

*Wok-fried Lobster with Dried Chili*

[D][P]龍湯香煎帶子皇燴香苗

*Braised Rice with Pan-fried Scallop in Lobster Soup*

杏汁燕窩燉蛋白

*Double-boiled Bird's Nest and Egg White with Almond Cream*

每位\$1,888

*Priced at \$1,888 per person*

*B - Contains Beef* 含牛肉

*D - Contain Dairy products* 含奶製品

*N - Contains Nuts* 含乾果

*P - Contains Pork* 含豬肉

*V - Vegetarian* 素菜

如果你對某些食物敏感，請告知服務人員 *Please make your server aware of any food allergies.*

所有價目均以港幣計算及需另收加一服務費 *All prices are in HKD and subject to 10% service charge*