



Available from 21-31 December 2025



CHRISTMAS & NYE MENU

STARTERS

Foie Gras Tart, Caviar, Figs Jam

Blue-fin Tuna Tartare, Avocado, Potato Pavé

Anchovies Burrata Toast

ENTREE

Wild Mushroom Soup, Homemade Focaccia

MAINS

Cheese-baked Boston Lobster

Brussel Sprouts, Chestnut, Pancetta

Roasted Yellow Chicken (1/2), Winter Black Truffle Japanese Fufufu rice

DESSERTS

Christmas Chocolate Brownie, Raspberry Sauce

WINE PAIRING: \$498 / PERSON

Champagne: Odyssée 319 Brut NV

White: Didon Bourgogne Blanc 2022

Red: Didon Bourgogne Cuvee Longue Rouge 2022

Dessert: Chateau Rieussec 2009

\$1688 FOR 2

All prices are in HK dollars and are subject to 10% service charge