



New Year DINNER SET 新年晚市套餐

HK\$1,288 for 2 persons 2位用

2 Starters + 2 Soups + 2 Mains + Desserts

2前菜 + 2湯 + 2主菜 + 甜品

HK\$2,388 for 4 persons 4位用

3 Starters + 4 Soups + 4 Mains + Desserts

3前菜 + 4湯 + 4主菜 + 甜品

STARTERS

前菜

Octopus Carpaccio 薄切章魚片  

Sun Dried Tomatoes, Green Olives, Capers, Lemon Dressing 蕃茄乾、青橄欖、水瓜柳、檸檬汁

Burrata Buffalo 意大利水牛芝士  

Heirloom Tomatoes, Basil, Extra Virgin Olive Oil 原種蕃茄、羅勒、特級初榨橄欖油

Italian Beef Tartar 意式牛肉他他  

Pesto, Parmesan 羅勒青醬、巴馬臣芝士

Pan-seared Foie Gras 香煎鵝肝   

Brandy Caramelized Apple, Homemade Brioche 白蘭地焦糖蘋果、自家製法式奶酥麵包

Prosecco DOC, Chiaro Veneto, N.V.

SOUP

湯

Zuppa Di Aragosta 龍蝦湯  

MAINS

主菜

Roasted Turkey 烤火雞   

Morel Mushroom Sauce 羊肚菌汁

Homemade Fettuccine 自家製闊條麵    

Mushrooms, Truffle 蘑菇、松露

Gavi DOCG, Cantine Volpi, Piedmont, 2022

Beef Tenderloin 牛柳   

Red Wine Sauce 紅酒汁

Cesari, Justo 1GT 2021

Grilled Lamb Chop 烤羊架  

Rosemary Jus 迷迭香汁

Cod Fish Fillet 鱈魚柳    

Tomato Sauce 蕃茄汁

Gavi DOCG, Gocce D'Terra 2019

Side Dish

配菜

Potatoes "Anna" & Grilled Mediterranean Vegetables

千層薯 & 烤地中海蔬菜

DESSERT

甜品

New Year Special Dessert 新年特選甜品  

COFFEE or TEA 咖啡或茶

Additional HK\$108 with a glass of wine pairing 另加 HK\$108 可以配餐酒一杯 



Chef Recommendations 廚師推介



Vegetarian 素食



Gluten-free 無麩質



Gluten 穀物(含麩質)



Shellfish 貝類及其製品

All price are subject to 10% service charge
以上價目另收加一服務費

Please advise our server if you have any Food allergies or particular dietary preferences
如有任何食物敏感或膳食偏好，請知會餐廳職員



Fish 魚類及其製品



Molluscs 軟體動物



Milk 牛奶及其製品



Nuts 堅果及其製品



MSC-C-50002

Seafood with this mark comes from an MSC
certified sustainable fishery. www.msc.org