



007

NEW YEAR'S EVE 4 COURSE MENU

DIVER SCALLOPS

Pan seared, served with grain of toasted almonds
and vesper martini sauce

香煎深海帶子配香脆杏仁及馬天尼汁



WINTER BLACK TRUFFLE

in a delicate risotto with burrata from Andria

冬季黑松露水牛芝士意大利飯



SUSTAINABLE NORWEGIAN SALMON

in crust of almond and pistachio with salsify purée
and salmon roe

杏仁開心果脆皮挪威三文魚配洋牛蒡蓉及三文魚籽

OR

ORGANIC WELCH LAMB NECK

slow cooked and scented with mint

served with minted mushy peas and mint jelly jus

慢煮美國有機羊頸肉配薄荷青豆蓉及薄荷啫喱



CHOCOLATE MOUSSE BAR

between two cocoa sponge cakes soaked in rum syrup

香甜蘇酒朱古力海綿蛋糕夾朱古力慕絲棒

Coffee or tea

咖啡或茶

Petit four

迷你甜點

HK\$688+10%



Wine Bar & Restaurant