

EXPERIENCE THE ART OF THE PLATES.  
TO LIVE A TRUE MOMENT AT THE TABLE,  
BEGINS WITH A DREAM AND CONTINUES  
ON TO SIMPLICITY.

NEW YEAR'S EVE DINNER

FIRST COURSE

OYSTER CEVICHE  
Ponzu, Chives

SECOND COURSE

PISTACHIO CRUSTED FOIE GRAS TORCHON  
Pickled Plum Chutney, Plum Wine Gelee, Toasted Brioche

THIRD COURSE

OX-TAIL CONSOMMÉ  
Black Truffle

MAIN COURSE

GRILLED AUSTRALIAN WAGYU STRIPLOIN  
Black Truffle Mashed Potato, Seasonal Vegetables

OR

BLACK TRUFFLE STEAMED TOOTH FISH  
Churched Leeks & Potato, Roasted Shallot Topping

DESSERT

CHESTNUT MONT BLANC  
Tangerine

PETIT FOURS

5-COURSE MENU AT HK\$1,288 PER PERSON

Please let us know if you have any food allergies or special dietary requirements.

Prices are in HKD and subject to 10% service charge.