



Christmas Eve Dinner menu

STARTER

Burrata, pomegranate, grilled artichoke heart, semi dried tomato, balsamic glaze, arugula

MIDDLE COURSE

Octopus pasta lobster bisque, cherry tomatoes, bottarga

MAIN

Slow cooked lamb loin, herb crusted, celeriac purée, baby carrot

or

Mushroom and truffle, mozzarella, porcini mushroom, shimeji,
button mushroom, parmesan, truffle

or

Sea bass fillet, bouillabaisse sauce, caponata, basil oil

DESSERT

Mixed berry panettone cake, mascarpone cream

HK \$788 per person

available as a choice for the whole table

prices are in Hong Kong dollars and subject to a 10% service charge

for any information on allergen and dietary requirements, please ask your server