



# Festive Four-Course Set Dinner



**\$798** per Person

Inclusive of One Mulled Wine  
+ \$198 with free flow Red, White and Prosecco  
+ \$358 with free flow Champagne Louis Roederer

✧ **SHARING FESTIVE STARTER** ✧

Baked French Camembert with Black Truffle  
Homemade Smoked Salmon from Australia with Dill Sour Cream  
Add \$98 for Pan Seared Foie Gras With Fresh Black Truffle  
Add \$198 for Caviar with Blinis Toast & Beluga Vodka Shot

✧ **FESTIVE SILVERI SEAFOOD PLATTER** ✧

Crab Leg, Fine De Claire Oysters, Scallop and Abalone

✧ **HOMEMADE SOUP** ✧

(CHOOSE ONE)

Lobster Bisque  
Truffle & Mushroom Soup

✧ **MAIN COURSE** ✧

(CHOOSE ONE)

Australian Wagyu Short Rib M7, Ox Cheek & Bone Marrow  
Boston Lobster & Homemade Taglioni , Caviar & Uni  
USDA Black Cod Fish , Scallops , Capers & Artichoke Sauce  
French Duck Breast , Duck Tortellini , Beetroot & Cherry Juice  
Asparagus & Morel Risotto

✧ **FESTIVE DESSERT BOARD** ✧

Christmas Log Cake, White Chocolate Strawberries, Macarons,  
Black Truffle Chocolate Tart

Menu available on 21-22, 24-26 December, 6:00pm – 10:30pm  
Kid menu available for children aged below 12 (\$199 per child)  
All prices mentioned are in Hong Kong dollar and 10% service charge applies  
Offer cannot be used in conjunction with other promotional discounts, except 10% Accor Plus member discount  
Please advise our associates if you have any food allergies or special dietary requirement





# 四道菜節慶晚餐

每位 **\$798**

包一杯熱紅酒

+ \$198 無限暢飲紅酒、白酒及氣泡酒

+ \$358 無限暢飲香檳

## ※ 節日前菜拼盤 ※

黑松露焗法國卡門貝爾芝士

自製煙燻澳洲三文魚配香草酸奶油

另加\$98 可以享用香煎鵝肝配新鮮黑松露

另加\$198 可以享用魚子醬多士及Beluga 伏特加酒

## ※ 銀樾節日海鮮拼盤 ※

蟹腳、精選生蠔、扇貝及鮑魚

## ※ 自家製湯 ※

(任選一款)

龍蝦湯

黑松露蘑菇湯

## ※ 主菜 ※

(任選一款)

澳洲M7和牛牛小排、牛面頰及牛骨髓

波士頓龍蝦及自家製意大利麵、魚子醬及海膽

黑鱈魚、帶子、酸豆配雅枝竹醬

法式鴨胸、鴨肉雲吞、紅菜頭配車厘子汁

蘆筍羊肚菌燴意大利飯

## ※ 節日甜品分享盤 ※

聖誕樹頭蛋糕、白巧克力草莓、馬卡龍、黑松露巧克力塔

12月21-22及24-26日供應, 下午6時至晚上10時30分

另設適合12歲以下的兒童菜單 (每位\$199)

所有價格均以港元計算, 需另加一服務費

優惠不可與其他促銷折扣同時使用, 雅高A佳會員10%折扣除外

如果您有任何食物過敏或特殊飲食要求, 請預先通知我們的餐廳職員

