



New Year's Eve Dinner



Bring a perfect end to 2024 and usher in the New Year with our lavish semi-buffet dinner

\$1288 for 2 Persons
Inclusive of One Mulled Wine

+ \$198 with free flow Red, White and Prosecco
+ \$358 with free flow Champagne Louis Roederer



❄️ **BUFFET BAR** ❄️

Salad Selections
Premium Cheese & Cold Cuts
Fresh Fruit Platter
Festive Soup & Fresh Bread
Festive Dessert

❄️ **FESTIVE SEAFOOD PLATTER TO SHARE** ❄️

Crab Legs, Fresh Fine De Claire oysters, shrimp, and abalone, immersing you in the delights of the ocean

❄️ **LIVE STATIONS** ❄️

Hong Kong Style Egg Waffle

Freshly made Hong Kong-style Egg Waffle, crispy outside and soft inside, a nostalgic treat

Pasta Live Station

Choose from 3 pastas, 3 sauces and toppings to create your personalized Italian dish



❄️ **MAIN COURSE BOARD** ❄️

Australian M3 Wagyu Sirloin

Tender and flavorful, experience the ultimate in beef indulgence

New Zealand Lamb Loin

Selected lamb loin, juicy and delicious, providing an unforgettable taste

USDA Pork Rack

Rich in flavor and aroma, this pork rack is sure to leave you wanting more

Black Cod Fish

Tender black cod paired with a special sauce for a mouthwatering experience

Sides Dishes

Truffle Mash Potatoes, Asparagus & French Fries



Menu available on 31 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



除夕倒數晚餐

我們邀請您享受一場豐盛的半自助晚餐，為2024年劃上完美的句號

兩位用 **\$1288**

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

※ 自助美饌 ※

特色沙律

頂級芝士和冷盤

新鮮水果拼盤

湯及新鮮出爐麵包

節日甜品

※ 節慶海鮮拼盤 ※

蟹腳、紛迪加法國生蠔、大蝦和鮑魚，讓您沉醉於海洋的美味

※ 現場烹調 ※

港式雞蛋仔

現場製作的港式雞蛋仔，外脆內軟，讓您回味無窮

現煮意粉

自選3款意粉及3款醬汁及配料，打造您專屬的意大利風味

※ 主菜分享拼盤 ※

澳洲M3和牛西冷牛扒

肉質鮮嫩，風味獨特，讓您享受極致的和牛體驗

紐西蘭羊腰柳

精選羊肉，肉質鮮美，為您帶來難忘的滋味

美國豬鞍架

豐富的肉質和香氣，讓您回味無窮

黑鱈魚西京燒

魚肉滑嫩，搭配特製醬汁，令人垂涎

配菜

黑松露薯蓉、蘆筍及薯條

12月31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