

Canapes and glass champagne ruinart blanc de blanc

Chicken ballotine, red onion jam

Smoked salmon roularde, osceitra caviar

Fine de Claire oyster, champagne granita

NEW
YEAR'S
EVE

\$1288 per person

STARTER

Foie gras terrine crispy duck, port jelly, celeriac, confit apple,

MIDDLE COURSE

Seared sea bass, crushed potato and lobster bisque

MAIN COURSE

Beef fillet Rossini, foie gras, spinach, truffle sauce

DESSERT

Apple tarte tatin, salted caramel and crème fraiche

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.
若您有任何食物過敏，請在下單前向你的服務員查詢菜式材料。

Menu Curated Specially by Executive Chef Armand Sablon

10% service charge 加一服務費