



## SEASONAL HIGHLIGHTS

### 美食精選

#### APPETIZER 頭盤

- Beef consommé** 128  
**Ceps tortellini, pearl zucchini, pearl carrot, chervil**  
牛肉清湯, 牛肝菌雲吞
- Deep-fried brie cheese salad** 168  
**Artichoke, black truffle honey**  
炸布里軟芝士沙律, 朝鮮薊, 黑松露蜜糖
- Warm duck breast salad (AL)** 178  
**Orange, grapefruit, red wine butter sauce**  
鴨胸沙律, 紅酒牛油汁

#### MAIN COURSE 主菜

- Braised quail risotto (AL)** 228  
**Red wine sauce**  
燴鶴鶉意大利飯, 紅酒汁
- Roasted turkey rolls (N/P)** 288  
**Braised brussel sprouts, caramelized chestnut**  
**Mashed pumpkin, cranberry and giblet sauce**  
烤火雞卷, 燴小椰菜, 焦糖栗子  
南瓜蓉, 金巴利烤雞汁
- Steamed Boston lobster** 388  
**Pan-seared foie gras, root vegetables, lobster sauce, chive**  
波士頓龍蝦, 鵝肝, 龍蝦汁

#### DESSERT 甜品

- Gingerbread cookies, winter berries vanilla cream trifle** 108  
薑餅曲奇, 英式草莓布甸
- Christmas pudding, brandy vanilla sauce (AL)** 108  
聖誕布甸, 干邑雲喱拿汁

**Mulled Wine**  
**Red wine, cinnamon, clove, star anise, orange**  
**\$68**

AL - Alcoholic 含酒精 H - Healthy 健康食品

N - Nuts 含果仁 P - Pork 含豬肉 V - Vegetarian 素食

All prices above are in Hong Kong dollar and subject to a 10% service charge  
以上價目以港幣計算及需另收加一服務費