

THE CHINNERY

WINTER SPECIALITIES

STARTER

Swede & Cardamom Velouté

Thyme & Nutmeg

\$188

Blue Lobster Cocktail

Avocado, Marie Rose, Baby Gem, Caviar

\$398

Foie Gras Terrine

Roasted Fig, Mulled Berries, Truffle & Brioche

\$328

MAIN

Roasted Organic Turkey

Roasted Vegetables, Potatoes, Giblet Gravy, Cranberry Sauce, and Homemade Stuffing

\$498

Braised Short Rib

Creamy Polenta, Baby Beetroot, Truffle, Veal Jus

\$688

Pan-roasted Turbot

Walnut Crumb, Braised Red Cabbage, Bordelaise Sauce

\$498

DESSERT

Caramelised Pear Bread & Butter Pudding

Candied Chestnut Sauce, Cinnamon Ice Cream

\$158

Trifle

Soft Gingerbread, Cranberry & Apple Compote, Vanilla Ice Cream

\$158

Menu available 1 – 23 & 26 – 31 December 2024

24 & 25

DECEMBER

THE CHINNERY

FESTIVE LUNCH & DINNER MENU

French Toast

Devon Crab, Lemon, Fennel Salad



Mushroom Velouté

Maitake & Truffle Espuma



Roasted Turkey

Free Range, Roasted Vegetables and Potatoes

Served with Giblet Gravy and Homemade Cranberry Sauce

Or

Pan-roasted Seabass

Crushed Potato, Pumpkin, Onion, Pancetta, Bordelaise Sauce



Warm Christmas Pudding

Brandy Sauce, Vanilla Ice Cream



Coffee or Tea

Mince Pie

HKD1,088 per person