



**LUNAR NEW YEAR FIREWORKS
“SIBERIAN CLASSIC CAVIAR,
AUSTRALIA WAGYU M5 BEEF”
FOUR-COURSE CHAMPAGNE
SET DINNER
30 JAN 2025**

**農曆新年初二煙花
「西伯利亞鱈魚子及澳洲 M5 和牛」
香檳四道菜晚餐
2025 年 1 月 30 日**

每位 **\$1,288** PER PERSON

1 Caviar (10g) + 1 Starter + 1 Soup + 1 Main Course + 1 Dessert +
Free-flow Champagne and Beverages Package
1 魚子醬 (10 克) + 1 頭盤 + 1 湯 + 1 主菜 + 1 甜品 + 無限添飲香檳以及指定餐飲

STARTER 頭盤

World Seafood Tower 環球海鮮塔

Boston Lobster, Canadian Snow Crab Leg, Sake-marinated Abalone
South China Sea Prawn, French Sea Whelk
波士頓龍蝦、加拿大雪蟹腳、清酒鮑魚、南中國海蝦、法國海螺

Oyster Platter 生蠔拼盤

Normandie No. 2 (2 pcs) and Chef's Oyster Selection (4 pcs)
諾曼第生蠔 No. 2 (2 隻) 及 主廚精選生蠔 (4 隻)

Wagyu Beef Carpaccio with Caesar Salad and Pine Nut

生牛肉片伴凱撒沙律配松子仁 [B][D][N]

Sautéed Escargot and Scrambled Egg with Truffle Paste

香草田螺肉伴黑菌醬炒滑蛋 [D]

SOUP 湯

Beef Goulash Soup 匈牙利牛肉蕙米濃湯 [B]

Lobster Bisque 法式龍蝦忌廉湯 [D]

MAIN COURSE 主菜

Australian Wagyu M5 Beef Sirloin Steak (160g)

澳洲 M5 和牛西冷扒 (160 克) [B]

Served with Red Wine Sauce, Herb New Potato, Italian Vegetable
配紅酒汁、香草新薯、意式烤蔬菜

Braised Australian Wagyu Beef Cheek

燴澳洲和牛面頰肉 [B]

Served with Gravy, Herb Mashed Potato, Italian Vegetable 配燒汁、香草薯蓉、意式烤蔬菜

[B] – Contains Beef 含牛肉

[D] – Contains Dairy Products 含奶製品

[N] – Contains Nuts 含乾果

[P] – Contains Pork 含豬肉

[V] – Vegetarian 素菜

Price is in HKD and subject to 10% service charge 價目以港幣計算及需另收加一服務費

Oak Wood and Rosemary Smoked Argentinian Grass-fed Beef Tenderloin Steak with Asparagus (300 g, for 2 persons)

迷迭香橡木箱煙燻阿根廷牛柳扒及蘆筍 (300 克、兩位用) [B]

Served with Herbs Gravy Sauce, Seasonal Root Vegetable 配香草燒汁、時令薯菜

Argentinian Grass-fed Beef Tomahawk (1.2 kg, for 4 persons)

阿根廷斧頭扒 (1.2 公斤、四位用) [B]

Served with Herbs Gravy Sauce, French Fries, Broccoli 配香草燒汁、薯條、西蘭花

Oven Roasted Barramundi Marinated with Cirtus and Honey

烤焗柚子蜜糖盲鱧魚

Served with Green Brassica, Carrot, Couscous 配小棠菜、甘筍、北非小米

Sautéed Shrimps Spaghetti

香煎鳳尾蝦意大利粉 [D]

Served with Lobster Sauce, Tomato, Herbs, Onion, Butter

配龍蝦汁、番茄、洋蔥、香草、牛油

Add-on 滋味升級

Pan-fried Foie Gras (1 pc) (Additional \$68)

香煎鴨肝 (1 件) (另加 \$68)

DESSERT 甜品

Pistachio Tiramisu

開心果意大利芝士蛋糕 [D][N]

Cake of the Day (Additional \$48)

是日精選蛋糕 (另加 \$48) [D][N]

FREE-FLOW BEVERAGE 無限添飲餐飲

Champagne 香檳	Charles de Cazanove Brut N.V. 查理斯經典系列香檳
Wine 葡萄酒	Selected Sparkling, White or Red Wine 精選氣泡酒、白酒、紅酒
Sake 清酒	Selected Sake 精選清酒
Cocktail 雞尾酒	Green Apple Highball 青蘋果梳打 Green Apple Syrup, Gin, Tonic 青蘋果糖漿、氈酒、湯力水
Mocktail 無酒精雞尾酒	Tropical Paradise 熱情天堂 Pineapple Juice, Guava Juice, Grenadine 菠蘿汁、番石榴汁、石榴糖漿
Juice 果汁	Orange Juice 橙汁
Coffee 咖啡	Selected Coffee 精選咖啡
Tea 茶	Selected Tea 精選茶

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