



8 Treasure Lunar New Year Dinner By The Bay



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To Start

36-Month Iberico Ham with Crystal Tomato Bread
Tuna Tartare on home-baked macarons

To Warm Up

Truffle Cheese Bikinis
Gambas, Chili-Garlic Prawns

The Main Event

8 Treasures Squid Ink Fettuccine with Symphony of Seafoods
(lobster, prawn, scallop, clam, octopus, mussel, crab, calamari)
in champagne herb créame

- or -

Dry Age Rib Eye Serve with Organic Mixed Veggies
- or -

Spanish style Halibut with tomato herb sauce
served with mashed potato & broccolini

A Sweet Finale

Bread & Butter Pudding
- and -
Red Velvet Cheesecake

HK\$368 per person

**HKD\$88 for 88 minutes Free-flow,
including Wine, Sangria, Prosecco**

*+10% service charge

For 2 or more guests. Offered only with all the
guests selecting this menu on the table.