



LUNAR NEW YEAR DINNER

TO START

Peppered Tuna on home-baked Macarons
Scallop Ceviche in Mango-beetroot with lemongrass-vinaigrette

TO WARM UP

Ham & Cheese Bikini
Blue Cheese Croquette

THE MAIN EVENT

(please select one)

8 Treasures Juicy Rice with Symphony of Seafoods
(lobster, prawn, scallop, clam, octopus, mussel, crab, calamari)

- or -

Truffle mushroom risotto

- or -

Pan-seared Norwegian Salmon in lemon-butter & pepper-drops with
roasted potatoes & broccolini

- or -

Spanish Pork Pluma with honey mustard served with rosemary potatoes
& padron peppers (**Add \$50**)

- or -

Dry-aged Wagyu “Bavette” in Barolo sauce with mashed potato (**Add \$60**)

A SWEET FINALE

Raspberry Mousse cake served with lime macaroons

HKD\$318 per person*

*+10% service charge

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



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