NEW YEAR'S EVE
5-COURSE SET DINNER

Available on 31 Dec

RESERVE A TABLE

AMUSE-BOUCHE

O-TORO TARTARE

Ginger. Japanese pear. Light soy sauce

黃鰭吞拿魚腩他他、薑絲、日本梨、日式醬油

STARTER

HOKKAIDO SCALLOP CEVICHE

Home-made pickles. Avocado. Ars Italica caviar

醃北海道帶子、自家製漬物、牛油果、ARS ITALICA黑魚子醬

PAN-SEARED FRENCH QUAIL BREAST

Confit Quail Leg Pithivier. Butternut Squash Purée

香煎法國鵪鶉胸、油封鵪鶉腿酥皮批、牛油南瓜蓉

SOUP

CLASSIC BOUILLABAISSE

Chilean seabass. Mussels. Prawn. Fingerling potato. Saffron. Rouille. Garlic bread

經典法式馬賽魚湯、智利海鱸魚、青口、大蝦、手指薯、藏紅花、法式蒜蓉辣醬、蒜蓉包

MAINS

LOBSTER SPAGHETTI ALL'ARRABBIATA

Garlic. Chopped onion. Chilli flakes. Tomato concassé. Parsley. Grated aged Parmigiano

香辣番茄龍蝦意粉、蒜蓉、洋蔥、辣椒、去皮番茄粒、番茜、巴馬臣芝士

PAN-FRIED BRITTANY SEABASS

Green pea purée. Baby fennel. Red onion. Baby leek. Baby carrots. Champagne cream

香煎法國海鱸魚、青豆蓉、小茴香、紅洋蔥、小京蔥、甘筍仔、香檳忌廉汁

SOUS-VIDE BONELESS IBERICO PORK RACK

Granny Smith apple pomme purée. Grilled baby cabbage. Caramelised red endive. Calvados pork jus

慢煮西班牙無骨黑毛豬鞍、青蘋果薯蓉、炭燒椰菜仔、焦糖紅菊苣、蘋果白蘭地燒汁

GRILLED BLACK ANGUS BEEF FILLET

Steamed asparagus. Parsnip purée. Semi-dried cherry tomatoes. Bordelaise sauce

炭燒安格斯牛柳、清蒸露筍、白甘筍蓉、半風乾車厘茄、波爾多紅酒汁

DESSERT

ROSÉ WINE JELLY WITH HOKKAIDO CHANTILLY CREAM

Fresh berries

40%北海道生乳忌廉、新鮮雜莓

COFFEE OR TEA

咖啡或茶

$588+