



New Year's Eve Dinner
31st December 2024 (2nd seating)

Hokkaido scallop crudo, krystal caviar, cantaloupe, salmoriglio sauce, basil oil

Pan-fried foie gras with apricot chutney, brioche bread, black truffle veal sauce

Lobster and caviar risotto

Main

Wild caught sea bass with celeriac purée, smoked salmon roe, asparagus salad

or

Australian wagyu tenderloin, grilled porcini mushroom, broccolini, truffle jus

Double chocolate cake and mixed berry compote

\$1,888 per person

*available as a choice for the whole table
prices are in Hong Kong dollars and subject to a 10% service charge
for any information on allergen and dietary requirements, please ask your server*