



## **Festive Dinner Menu**

Burrata, pomegranate, grilled artichoke heart, semi dried tomato  
balsamic glaze, arugula

Red prawn carpaccio, yuzu gel, sea urchin dressing, chives

Octopus pasta lobster bisque, cherry tomatoes, bottarga

Slow cooked lamb loin, herb crusted, celeriac purée, baby carrot

or

Sea bass fillet, bouillabaisse sauce, caponata, basil oil

Mixed berry panettone cake, mascarpone cream

**\$1,088 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*