

la TABLE

French Brasserie

Christmas Eve Set Dinner 平安夜晚膳套餐

Aperitif 餐前酒

One glass of Lanson Black Label Brut NV Champagne
每位奉送香檳一杯

Balik Salmon & Osetra Caviar

Balik 三文魚伴頂級黑魚籽醬

Granny Smith apple-celeriac salad, toasted hazelnuts, crème fraîche
青蘋果芹菜頭沙律、榛子脆片、法式酸忌廉

Seared Foie Gras

香煎鵝肝

Pickled beetroot, brioche, port wine reduction
醃漬甜菜頭、牛油麵包、砵酒汁

Lobster Consommé

龍蝦清湯

Chives, lobster quenelle
香蔥、龍蝦丸子

Roast Rib Eye of Australian Wagyu Beef

烤焗澳洲和牛肉眼

Butternut squash purée, baby turnip, thyme jus
冬南瓜蓉、小蘿蔔、百里香燒汁
or 或

Slow-cooked US Turkey

慢烤美國火雞

Brussels sprouts, foie gras-brioché stuffing, cranberry-vanilla sauce
椰菜仔、鵝肝麵包餡料、小紅莓雲呢嚨汁

Traditional Christmas Pudding

傳統聖誕布甸

Gingerbread ice-cream
薑餅雪糕

HKD918 per person / 每位港幣 918 元

Please advise our associates if you have any food allergies.
如您對任何食物有過敏反應，請通知服務員相關資料。

Price is subject to 10% service charge.
以上價目須另加一服務費。

la TABLE

French Brasserie

New Year's Eve Set Dinner 大除夕晚膳套餐

Aperitif 餐前酒

One glass of Lanson Black Label Brut NV Champagne
每位奉送香檳一杯

Foie Gras Terrine

鵝肝醬

Pickled cherry, quince, brioche
酒漬車厘子、榲桲、牛油麵包

Cèpes Cappuccino

牛肝菌黑松露菌

Truffle froth, Bayonne ham crisp
泡沫忌廉湯、香脆法國風乾火腿

Josper Oven Home-smoked King Salmon

煙燻帝皇三文魚

Gobo root, carrot, dashi broth
牛蒡、甘筍、木魚花湯汁

Roast Sirloin of Australian Wagyu Beef

烤焗澳洲和牛西冷

Potato purée with black truffle, asparagus tips, confit tomato, red wine jus
黑松露菌薯蓉、青蘆筍、油封番茄、紅酒汁

or 或

Bouillabaisse

馬賽魚湯

Garoupa, scallop, tiger prawn, Alaskan crab leg
石斑魚柳、帶子、珍寶大蝦、阿拉斯加蟹腳

Raspberry Chocolate Crème Brûlée Cake

紅桑子法式朱古力燉蛋蛋糕

Vanilla panna cotta, yuzu sherbet, green tea almond crumble
雲呢噠奶凍、柚子雪葩、綠茶杏仁脆寶

HKD898 per person / 每位港幣 898 元

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