

la TABLE

French Brasserie

Christmas Eve Set Dinner 平安夜晚膳套餐

Aperitif 餐前酒

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

Hokkaido Scallop Carpaccio and Boston Lobster **北海道生帶子薄片及波士頓龍蝦**

Micro shoots, verjuice dressing, Osetra caviar
香草苗、酸葡萄醬汁、黑魚籽醬

Slow-cooked US Turkey **慢烤美國火雞**

Seared foie gras, polenta, cranberry-port sauce
香煎鵝肝、粟米蓉、蔓越莓甜酒汁

Creamy Oyster Chowder **忌廉周打蠔湯**

Iberico ham, truffle froth
伊伯利亞風乾火腿、松露菌泡沫

Roast Sirloin of Australian Wagyu Beef **烤焗澳洲和牛西冷**

Arugula-potato purée, micro vegetables, sauce Bordelaise
芝麻葉薯蓉、時蔬苗、紅酒燒汁

Traditional Christmas Pudding **傳統聖誕布甸**

Gingerbread ice-cream
薑餅雪糕

HKD948 per person / 每位港幣 948 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 Brut Rosé NV Champagne
每位奉送香檳一杯

Terrine of Foie Gras

鵝肝醬

Red port, pears, brioche
甜酒、香梨、牛油麵包

Seared Fillet of Dover Sole

香煎龍脷柳

Potato leek vichyssoise, basil shoots and oil, Osetra caviar
忌廉燴大蒜薯蓉、羅勒油、魚籽醬

Seafood Pot Au Feu

番紅花高湯燉海鮮

Boston lobster, Hokkaido scallop, Atlantic cod in saffron court bouillon à la nage'
波士頓龍蝦、北海道帶子、大西洋鱈魚、番紅花高湯

Australian Wagyu Beef

澳洲和牛肉

Braised short ribs and roast rib eye, glazed root vegetables,
Comté potatoes, red wine sauce
小牛排及肉眼、油封根菜、康堤芝士、紅酒燒汁

2020 Chocolate Bomb

2020 朱古力特式甜品

Strawberry whipping ganache, vanilla filling, hazelnut dacquoise, pistachio crumble
士多啤梨忌廉、雲呢啞、榛子杏仁蛋白餅、開心果脆米

HKD948 per person / 每位港幣 948 元

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