

# la TABLE

French Brasserie

## NEW YEAR'S EVE SET DINNER

### 大除夕晚膳套餐

Aperitif 餐前酒

One glass of Champagne "Charles de Cazanove Blanc de Noirs NV"  
每位奉送香檳一杯 "Charles de Cazanove Blanc de Noirs NV"

#### Seafood and Caviar Roll

海鮮魚子卷

Cauliflower pureé, mascarpone cream mousse, citrus jus  
椰菜花蓉、意大利芝士忌廉慕絲、柑橘汁

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#### Beef Consommé

牛肉清湯

Beef cheek ravioli

牛面頰雲吞

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#### Boston Lobster Tortellini

波士頓龍蝦雲吞

Sea urchin foam

海膽泡沫

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#### Australian Wagyu Beef Tournedos Rossini

澳洲和牛牛柳伴香煎鴨肝

Wild mushroom toast, madeira sauce

野菌多士、甜酒燒汁

or 或

#### Baked Dover Sole Fillet

焗龍脷魚柳

Shrimp mousse, caper dill butter sauce

鮮蝦慕絲、酸豆刁草牛油汁

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#### Caramel Hazelnut Chocolate Mousse

焦糖榛子朱古力慕絲

Raspberry sauce, yuzu ice cream

紅桑子汁、柚子雪糕

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#### Coffee or Tea

咖啡或茶

HKD1,200 per person / 每位港幣 1,200 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。

Price is not applicable to any discount privileges. 價目不適用於任何折扣優惠。