

# la TABLE

French Brasserie

## Christmas Eve Set Dinner 平安夜晚膳套餐

A glass of complimentary Champagne per person  
每位奉送香檳一杯  
*AR Lenoble Intense 'Mag 19' Brut NV*

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### Poached Boston Lobster

Cauliflower panna cotta, sea urchin, Osietra caviar  
浸煮波士頓龍蝦  
椰菜花奶凍、海膽、黑魚子醬

### Pumpkin Soup

French scallop, langoustine  
忌廉南瓜湯  
法國帶子、海螯蝦

### Slow-cook New Zealand King Salmon

Creamy green pea ragout, herb salad, yuzu jus  
慢煮新西蘭帝皇三文魚  
燴忌廉青豆、香草沙律、柚子汁

### Roast US Turkey Ballotine

Duck foie gras, candied chestnuts, cranberry sauce  
烤美國火雞卷  
鴨肝、糖漬栗子、小紅莓汁  
or 或

### Sous Vide Australian Wagyu Beef Tenderloin

Black truffle egg custard, Brussels sprouts, morel jus  
真空慢煮澳洲和牛牛柳  
黑松露燉蛋、椰菜苗、羊肚菌燒汁

### Wild Berry Yule Log Cake

Vanilla ice cream, yuzu foam  
野莓樹頭蛋糕  
雲呢拿雪糕、柚子泡沫

Coffee or Tea  
咖啡或茶

每位 HKD1,088 per person

*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。*