



la TABLE

French Brasserie

CHRISTMAS EVE SET DINNER

平安夜晚膳套餐



A glass of welcome Champagne
歡迎香檳一杯

AR Lenoble Intense 'Mag 19' Brut NV

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。