

Appetizer

Pinewood Smoked Atlantic Salmon

Alaskan Crab Meat Tartar, Baby Greens, Honey Mustard

Soup

Porcini and Morel Veloute
Winter Herb
Selection of Rolls and Bread

Main Course

Roasted U.S. Beef Tenderloin

Roasted Fingerling Potatoes, Seasonal Vegetables, Au Jus

OR

Seared Cod Fish with Green Herb Crust, Tiger Prawn

Brussels Sprout, Baby Carrot, Mashed Potatoes, Saffron Cream

Dessert

Raspberry, Greek Yoghurt & Chocolate

Coffee or Tea
Festive Petit Fours

HK\$610 per person

(Numbers for main course selections has to be confirmed 7 working days prior to event)



Appetizer

Poached Lobster & Hokkaido Scallop Salad

Fresh Seaweed, Grapefruit, Mango Vinaigrette

Soup

Roasted Pumpkin Soup

Crab Meat and Pumpkin Seed
Selection of Rolls and Bread

Main Course

U.S. Beef Wellington

Beef Tenderloin, Parma Ham, Goose Liver Paté Seasonal Vegetables, Creamy Mashed Potatoes, Truffle Gravy Sauce

OR

Grilled Sustainable Sea Bass Fillet

Sweet Potato, Carrot Roll, Seasonal Vegetables, Tomato Cream Sauce

Dessert

Cassis Dome

Blackcurrant Mousse and White Chocolate Ganache

Coffee or Tea
Festive Petit Fours

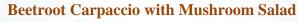
HK\$660 per person

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2020 Christmas Vegetarian Menu

Appetizer



Cherry Tomato, Caramelized Walnuts, Champagne Vinaigrette

Soup

Winter Chestnut Cream Soup Selection of Rolls and Bread

Main Course

Baked Mediterranean Vegetables and Cheese Roll

Mixed Green, Asparagus Shaving, Red Bell Pepper Coulisse

Dessert

Wild Berries Minestrone with Mango Sorbet

Coffee or Tea
Festive Petit Fours

HK\$538 per person