



# Christmas and New Year Set Dinner 聖誕及新年晚餐

## Appetiser 前菜

Pan-fried crab cake salad with mountain begonia balsamic vinegar  
香煎蟹餅伴沙律配紫貝天葵意大利香醋

## Soup 湯

Roasted pumpkin soup with pine nuts  
燒南瓜忌廉湯配松子仁

## Main Course 主菜

Roasted turkey with chestnuts, baked sweet potato and vegetable,  
mountain begonia cranberry sauce  
烤火雞胸配烤栗子、焗甜薯及時菜配紫貝天葵金巴利汁

Or 或

Baked salmon fillet (200g) with Yi O butterfly pea salt  
butter boiled new potato and ratatouille  
二澳蝶豆花香草鹽焗三文魚(200克)配牛油新薯及燉菜

Or 或

Pan-fried rack of lamb with Yi O basil sauce,  
butter boiled new potato and grilled assorted vegetables  
香煎羊架伴二澳羅勒汁配烤蔬菜

Or 或

Penne with mushroom in black truffle sauce  
黑松露醬炒香菇配長通粉

## Dessert 甜品

Mountain begonia sponge cake  
紫貝天葵海綿蛋糕

## Drink 飲品

Coffee or tea  
咖啡或茶

Mocktail or Christmas hot chocolate (extra \$28 per glass)  
無酒精雞尾酒 或 聖誕熱朱古力 (每杯另加\$28)

House wine or cocktail (extra \$58 per glass)  
餐酒 或 雞尾酒 (每杯另加\$58)

**每位港幣HK\$498 per person**

Subject to 10% service charge 另收加一服務費

Please inform your server of any food related allergies  
as your well-being and comfort are our greatest concern  
為閣下健康著想，如閣下對任何食物有過敏反應，請跟服務員聯絡

