



New Year's Eve Dinner

31th December 2021

松露鮑魚

Black truffle scented abalone

紫椰菜米網卷

Fried purple cabbage & vegetables in rice paper wrap

魚籽煎鵝肝燻蛋

Seared foie gras & caviar with Shanghainese coddled egg

姬松茸灌湯餃

Seafood & chicken dumpling in matsutake broth

川式香辣爆炒龍蝦

Sichuan-style lobster

wok-tossed with chilli, black beans and dried garlic

薑醋鱈魚

Wok-fried cod fillet with sweet chilli and oyster sauce

草網牛骨

Aromatic beef ribs braised in lotus leaf

雞油豆苗

Wok-fried baby bean sprouts with chicken essence

師父炒飯

Chef's fried rice with diced pickled vegetables

焦糖海鹽朱古力糯米糍

Lava sea salt & caramel chocolate mochi

豆腐奶凍

Homemade tofu panna cotta

11-dishes | \$2,022 per person

with free-flow Veuve Clicquot Ponsardin Champagne

or

\$1,888 per person

for food only

Menu is subject to 10% service charge