

FESTIVE MENU





Photo is for reference only

Christmas Lunch Menu



24 - 26 Dec 2025

4 Course HK\$298

**with 2 Glass Wine Pairing
HK\$120**



Santa visit (on 24 & 25 Dec only)

 Vegetarian

Please let us know if you have any food allergies or special dietary requirements.

Appetiser Choice of One

Prawn and Cod Cake with Fennel Cucumber Salad and Remoulade Sauce
Sauvignon Blanc, Whitehaven, Marlborough, New Zealand

Avocado and Marinated Tomato with Mixed Mesclun and Balsamic Reduction
Pinot Grigio Delle Venezie DOC, Cesari, Veneto, Italy

Soup

Butternut Squash Soup with Crab

Main Course Choice of One

Roasted Turkey with Chestnut Stuffing, Brussels Spout and Cranberry Sauce
Cesari Justo Leggero, Appassimento, Veneto IGT, Italy

Grilled US. Beef Flank Steak, with Eggplant Caviar, Pardon Pepper and Green Peppercorn Sauce
Tobia Seleccion de Autor, Rioja DOCa, Spain

Paneer Makhani
Paneer, Green Pea, Tomato Masala
Aguaribay Malbec, Flechas de Los Andes, Mendoza

Dessert

Raspberry Layer Cake
Riesling Spalese, Fritz Zimmer, Mosel, Germany



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Christmas Eve Dinner Menu



24 Dec 2025
5 Course HK\$788

with 2 Glass Wine Pairing
HK\$120

with Free Flow Wine Pairing
HK\$198



Santa visit



Party Favours

Please let us know if you have
any food allergies or special
dietary requirements.

Appetiser

Lobster & Burrata with Tomato Terrine, Strawberry Vinaigrette
and Basil Oil

Sauvignon Blanc, Whitehaven, Marlborough, New Zealand

Soup

Chicken Consomme with Mushroom Tortelloni and Black Truffle

Entrée

Homemade Casarecce Pasta with Iberico Pork Ragu, Baby Spinach
and Fennel Pollen

Tobia Seleccion de Autor, Rioja DOCa, Spain

Main Course

Choice of One

Roasted Turkey with Chestnut Stuffing, Braised Brussel Spouts
and Cranberry Sauce

Aguaribay Malbec, Flechas de Los Andes, Mendoza, Argentine

Australian Beef Tenderloin with Horseradish Mashed Potato,
Black Termite Mushroom and Cherry-red Wine Sauce

Tobia Seleccion de Autor, Rioja DOCa, Spain

Butter Poached Tooth Fish with Polenta, Zucchini and
Red Clam Sauce

Cesari Justo Leggero, Appassimento, Veneto IGT, Italy

Dessert

Chocolate et Châtaignes

Riesling Spalese, Fritz Zimmer, Mosel, Germany



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Christmas Day Dinner Menu



25 & 26 Dec 2025
4 Course HK\$688

with 2 Glass Wine Pairing
HK\$120

with Free Flow Wine Pairing
HK\$198



Santa visit (on 25 Dec only)



Party Favours (on 25 Dec only)

Please let us know if you have
any food allergies or special
dietary requirements.

Appetiser

Lobster & Burrata with Tomato Terrine Strawberry Vinaigrette
and Basil Oil

Sauvignon Blanc, Whitehaven, Marlborough, New Zealand

Soup

Chicken Consome with Mushroom Tortelloni and Black Truffle

Main Course

Choice of One

Roasted Turkey with Chestnut stuffing, Braised Brussel Spout
and Cranberry Sauce

Aguaribay Malbec, Flechas de Los Andes, Mendoza, Argentine

Australian Beef Tenderloin with Horseradish Mashed Potato,
Black Termite Mushroom and Cherry-red Wine Sauce

Tobia Seleccion de Autor, Rioja DOCa, Spain

Butter Poached Tooth Fish with Polenta, Zucchini and
Red Clam Sauce

Cesari Justo Leggero, Appassimento, Veneto IGT, Italy

Dessert

Chocolate et Châtaignes

Riesling Spalese, Fritz Zimmer, Mosel, Germany



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 **Vegetarian
Christmas &
New Year
Dinner Menu**



**24 - 26 & 31 Dec
2025**

**4 Course HK\$588
5 Course HK\$688**

**with 2 Glass Wine Pairing
HK\$120**

**with Free Flow Wine Pairing
HK\$198**



Santa visit (on 24 & 25 Dec only)



Party Favours
(on 24 & 25 Dec dinner only)

Please let us know if you have
any food allergies or special
dietary requirements.

Appetiser

Burrata Cheese, Mixed Cherry Tomato, Arugula with Walnut
and Raspberry Dressing

Sauvignon Blanc, Whitehaven, Marlborough, New Zealand

Soup

Porcini Mushroom Soup with Roasted Chestnut and Black Truffle Oil

Entrée

Spaghetti Aglio e Olio

Cesari Justo Leggero, Appassimento, Veneto IGT, Italy

Main Course

Choice of One

Baked "Impossible Meat" Lasagna

Aguaribay Malbec, Flechas de Los Andes, Mendoza, Argentine

Wild Mushroom Risotto with Black Truffle Sauce

Tobia Seleccion de Autor, Rioja DOCa, Spain

Paneer Makhani

Paneer Cheese with Mixed Vegetable Masala

Cesari Justo Leggero, Appassimento, Veneto IGT, Italy

Dessert

Chocolate et Châtaignes

Riesling Spalese, Fritz Zimmer, Mosel, Germany



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New Year Lunch Menu



**31 Dec 2025 &
1 Jan 2026**

4 Course HK\$298

**with 2 Glass Wine Pairing
HK\$120**

 Party Favours
(on 31 Dec only)

 Vegetarian

Please let us know if you have
any food allergies or special
dietary requirements.

Appetiser Choice of One

New Year's Eve Cotechino Sausage with Lentils Bean
Sauvignon Blanc, Whitehaven, Marlborough, New Zealand

 Rainbow Cherry Tomato & Mozzarella with Fresh Basil, Aged Balsamic
Pinot Grigio Delle Venezie DOC, Cesari, Veneto, Italy

Soup

 Porcini Mushroom Soup with Roasted Chestnut and Black Truffle Oil

Main Course Choice of One

Pan Seared Ma Yau Fillet with Carrot & Pumpkin Puree and
Lemon Capers Sauce
Cesari Justo Leggero, Appassimento, Veneto IGT, Italy

Braised Beef Cheek in Red Wine with Mashed Potatoes and
Grilled Green Asparagus
Tobia Seleccion de Autor, Rioja DOCa, Spain

Spaghetti with Crab Meat, Zucchini and Garlic – Anchovies
Aguaribay Malbec, Flechas de Los Andes, Mendoza, Argentine

Dessert

Crunchy Triple Chocolate Layer Cake
Riesling Spalese, Fritz Zimmer, Mosel, Germany



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New Year Eve Dinner Menu



31 Dec 2025
5 Course HK\$888

with 2 Glass Wine Pairing
HK\$120

with Free Flow Wine Pairing
HK\$198



Party Favours

Please let us know if you have any food allergies or special dietary requirements.

Appetiser

Slow Cook Abalone & Duck Foie Gras with Roasted Sweet Corn and Aged Balsamic Vinegar

Sauvignon Blanc, Whitehaven, Marlborough, New Zealand

Soup

Lobster Bisque with Lobster Oil & Sour Cream

Entrée

Butternut Squash Risotto with Seared Hokkaido Scallop and Sage
Cesari Justo Leggero, Appassimento, Veneto IGT, Italy

Main Course Choice of One

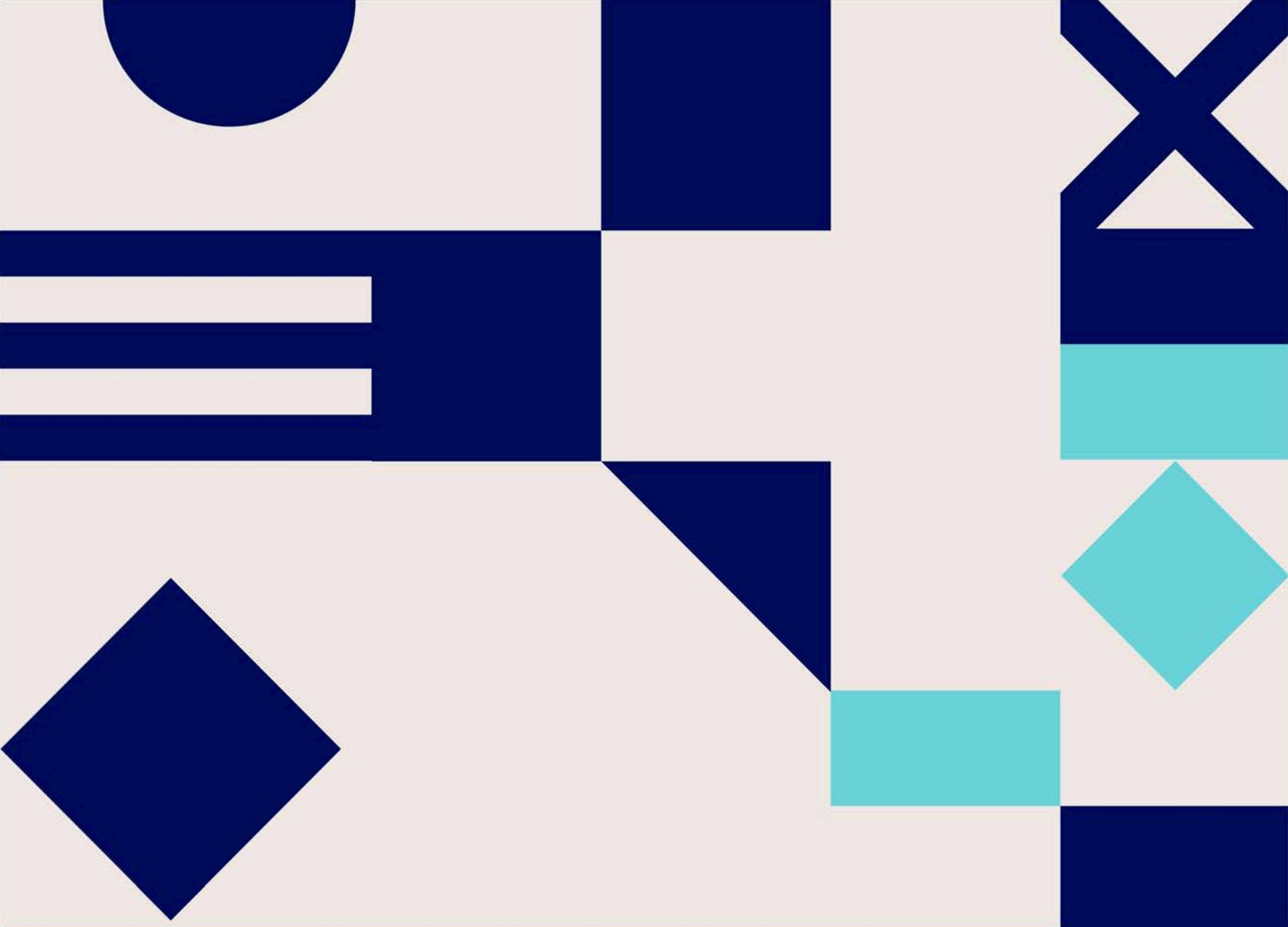
Fired Crispy Tilefish (Amadai) with Rainbow Carrot, Zucchini – Basil Puree and Dashi Beurre Blanc
Aguaribay Malbec, Flechas de Los Andes, Mendoza, Argentine

Grilled Australian Wagyu Beef Sirloin with Layers Potatoes, Romanesco – Black Garlic Puree, Port Wine Sauce
Tobia Seleccion de Autor, Rioja DOCa, Spain

Pork Saltimbocca, Balsamic Bacon Brussels Sprouts, Mashed Potato
Cesari Justo Leggero, Appassimento, Veneto IGT, Italy

Dessert

Valrhona Dark Chocolate & Raspberry Tart
Riesling Spalese, Fritz Zimmer, Mosel, Germany



FESTIVE SNACK

-  Vegetarian 素食
-  Pork 豬
-  Contains nuts 含堅果
-  Signature 招牌菜



Festive Snack

 Pig in Blanket (4 pcs)

HK\$ 78



🌿 Christmas Mince Pie

HK\$ 58



Turkey Cranberry Pin Wheels

HK\$ 88



Christmas Shrimp Cocktail with Marie Rose Sauce

HK\$ 78

