

FESTIVE HOLIDAY 4-COURSE DINNER SET
節日限定四道菜晚餐

\$988

STARTER 前菜

FRESH OYSTER 新鮮生蠔 (GF, DF)

Hokkaido sea urchin, green apple jelly, green apple salsa 北海道海膽、青蘋果啫喱、青蘋果莎莎醬

OR 或

HOKKAIDO SCALLOP 北海道帶子 (GF)

Baby leek, kumquat confit, kumquat cream sauce 嫩韭蔥、油漬柑橘、柑橘忌廉汁

SOUP 湯

CHESTNUT SOUP 栗子湯 (GF, N)

Iberico ham, cloudy egg, chestnut chips 伊比利亞火腿、流心雲朵蛋、栗子脆片

MAIN 主菜

TURBOT 香煎多寶魚

Chorizo, white beans 西班牙辣肉腸、白豆

OR 或

AUSTRALIAN BLACK ANGUS SIRLOIN 澳洲安格斯西冷牛扒

300-day grain-fed, crispy potato cake, baby artichokes, chervil root, tomato confit, shallot chips
穀飼 300 日牛扒、香脆薯餅、嫩雅枝竹、山蘿蔔根、油漬番茄、乾蔥片

DESSERT 甜品

RASPBERRY CHOCOLATE TART 紅桑子朱古力撻 (N)

Raspberry chocolate ganache, raspberry cacao nibs royaltine,
caramel popcorn, mascarpone cream, raspberry crunch, ice cream

紅桑子朱古力奶油、紅桑子可可豆朱古力醬、焦糖爆谷、馬斯卡彭芝士、紅桑子脆脆、雪糕

(GF) GLUTEN-FREE 無麩質 | (DF) DAIRY-FREE 不含乳製品 | (N) CONTAINS NUT 含堅果類

If you have any concerns regarding food allergies, please inform your server before ordering.
Served from 6pm to 10:30pm on 24, 25 and 31 December. All prices are subject to 10% service charge.

如有任何關於食物敏感的查詢，請於落單時告知我們的服務員

供應時段：12月24、25及31日晚上6時至10時30分 | 所有價格另收取加一服務費

The Tiffany Blue Box Cafe Hong Kong