

# THE LOUNGE

## Christmas Eve Dinner Menu

### Hamachi Crudo Tartare

Rice Crisp | Fresh Wasabi | Kaluga Caviar  
油甘魚他他伴脆米通及日式芥末配特級魚子醬



### Pan Seared Langoustine

Sea Urchin | Grapefruit Gel | Black Garlic Aioli  
香煎海螯蝦伴海膽及西柚啫喱配黑蒜橄欖油



### Roasted Pigeon Consommé

Foie Gras Tortellini | Black Truffle | Young Chive  
自家製意大利鴨肝黑松露細香蔥雲吞伴鴿子清湯



### Shikuwasa Lime Sorbet with Champagne

沖繩青檸香檳雪葩



### Pan Seared Arctic Char

Carrot and Ginger Mousseline | Baby Roots | Lime Emulsion  
| Seaweed Tuile  
香煎北極紅點鮭魚配甘筍薑慕絲、根菜、青檸濃醬及紫菜脆片

or 或

### Grilled Mayura Beef

Zucchini Blossom | Apple Red Cabbage | Anna Potato |  
Perigord Truffle Jus  
爐烤和牛扒配意大利青瓜花、紅椰菜、馬鈴薯薄片、黑松露汁

or 或

### Traditional Roasted Turkey

Pumpkin Mash | Apple Red Cabbage | Caramelized  
Chestnut | Red Wine Jus  
傳統烤火雞伴南瓜蓉、紅椰菜、焦糖栗子配紅酒汁



### Warm Christmas Pudding

Vanilla Ice Cream | Brandy Sauce  
聖誕布甸伴雲喱拿雪糕及白蘭地汁

or 或

### Christmas Chocolate and Cherry Baubles

Speculoos Ice Cream  
聖誕朱古力車厘子球配香料曲奇焦糖雪糕

| 1388 |

All Prices are in HK\$ and Subject to 10% Service Charge  
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