

# THE LOUNGE

## *Christmas Dinner Menu*

### Botan Ebi Ceviche

Cointreau Orange Sauce | Kabu Radish | Japanese Cucumber

醃牡丹蝦配君度橙酒汁、日本蘿蔔、日本青瓜



### Pan Seared Foie Gras

Caramelized Pear | Almond Foam | Ginger Brioche

香煎鴨肝配焦糖燴梨、杏仁泡沫、薑味牛油麵包



### French Wild Sea Bass

Winter Spinach | Radicchio | Lobster Broth

香煎法國野生海鱸魚伴菠菜、蒿苳配龍蝦汁

or 或

### Traditional Roasted Turkey

Pumpkin Gratin | Red Wine Cabbage | Caramelized Chestnut | Walnut Dauphines

傳統烤火雞伴法式奶香焗南瓜、紅酒椰菜、焦糖栗子配合桃馬鈴薯



### Warm Christmas Pudding with Vanilla Ice Cream

Brandy Sauce

聖誕布甸伴雲呢拿雪糕及白蘭地汁

or 或

### Smooth Chocolate and Clementine Bûche de Noël

Gingerbread Ice Cream

朱古力柑橘聖誕樹幹蛋糕配薑餅雪糕

| 1088 |