

FESTIVE HOLIDAY DELUXE CAVIAR TASTING MENU
節日限定魚子醬奢華套餐

\$1,088

POTATO CROISSANT WITH IMPERIAL OSSETRA CAVIAR 脆薯牛角包伴黃寶石 OSSETRA 魚子醬 (GF)

CAVIAR TASTING PLATTER 魚子醬尊貴品味拼盤

+ \$400

Imperial Ossetra Caviar, Royal Cristal Caviar, Superior Sturgeon Caviar

黃寶石 Ossetra 魚子醬、黃金混合品種魚子醬、白銀鱈魚子醬

Served with blini, hard boiled egg yolks, egg whites, chives, creme fraiche, onions 伴薄煎餅、熟蛋黃、蛋白、香蔥、法式酸忌廉、紫洋蔥

GREEN ASPARAGUS WITH BELUGA CAVIAR 青蘆筍配貝魯迦鱈魚子醬 (GF,DF)

63-degree egg, orange zest confit 63度慢煮溫泉蛋、糖漬橙皮

OR 或

PRAWN WITH BELUGA CAVIAR 鮮蝦配貝魯迦鱈魚子醬 (GF)

Yuba mille-feuille, prawn soy milk 千層腐竹、濃蝦豆奶汁

SCALLOP SOUP WITH SUPERIOR STURGEON CAVIAR 帶子濃湯配白銀鱈魚子醬 (GF)

Octopus, queen crab 八爪魚、松葉蟹

SEA URCHIN LINGUINE WITH ROYAL CRISTAL CAVIAR 海膽扁意粉配黃金混合品種魚子醬

Cream sauce 忌廉汁

OR 或

SPANISH PORK LOIN WITH ROYAL CRISTAL CAVIAR 香烤西班牙豬扒配黃金混合品種魚子醬 (GF)

Cauliflowers, garden cress, pork jus 菜花、水芹、豬肉濃汁

MASCARPONE CREME BRULEE WITH SUPERIOR STURGEON CAVIAR 馬斯卡彭焦糖燉蛋配白銀鱈魚子醬 (GF)

SERVED WITH ONE GLASS OF PERRIER-JOUËT CHAMPAGNE 配一杯巴黎之花特級乾型香檳

(GF) GLUTEN-FREE 無麩質 | (DF) DAIRY-FREE 不含乳製品

If you have any concerns regarding food allergies, please inform your server before ordering.

Served from 6pm to 10:30pm on 24, 25, 26 and 31 December 2021 as well as 1 January 2022. 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

供應時間：2021年12月24、25、26及31日以及2022年1月1日晚上6時至10時30分 | 所有價格另收取一服務費

The Tiffany Blue Box Cafe Hong Kong