



LOBBY LOUNGE

LOBBY LOUNGE CHRISTMAS EVE DINNER

MONDAY, DECEMBER 24, 2018

大堂酒廊平安夜晚餐

TIGER PRAWN AND MONKFISH TERRINE WITH MANGO JELLY AND SPICY SABAYON

虎蝦・鮫鱈魚凍
香芒果凍及香辣沙巴翁

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DUNGENESS CRABMEAT AND AVOCADO WITH CAVIAR

首長黃道蟹肉・牛油果・魚子醬

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SHELLFISH CHOWDER

FRENCH BLACK TRUFFLE

蜆肉周打湯・法國黑松露

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**BAKED TOOTH FISH WITH LEMON CONDIMENT
BABY VEGETABLES, CHESTNUT PUREE, YUZU FOAM**

焗牙魚
檸檬醬・蔬菜・栗子蓉・柚子泡沫

OR

ROASTED US PRIME BEEF STRIPLOIN AND 36 HOUR SLOW-COOKED SHORT RIBS

BABY VEGETABLES, CHESTNUT PUREE, PORT WINE JUS

烤美國頂級西冷・36 小時慢煮牛小排

蔬果・栗子蓉・砵酒汁

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COCONUT BANANA LOG CAKE WITH CHRISTMAS BALLS, VANILLA FLAVOURED GINGER CREAM

椰子及香蕉蛋糕配香草及薑味忌廉

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HK\$1,388 PER PERSON

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE.