NEW YEAR'S EVE MENU

HK$1,680 PER PERSON
(FOR A MINIMUM OF 2 PERSONS)

FREE-FLOW THERAPY
Champagne, Mulled Wine, House Red/White Wines,
Beer, House Spirits

RAW BAR
Uni, Toro, Ora King Salmon, Shima Aji, Japanese
Sea Bream, Hirame, Hiramasa Kingfish
with Chilli & Lime, Hokkaido Scallop with Yuzu

PHO BO CONSOMMÉ
Beef Broth, Wagyu Tenderloin, Green Onion, Coriander

REFRESH
Mango Sorbet, Mint Jelly

MAINS
(TO SHARE)

GRILLED M5 WAGYU SIRLOIN
Charred Onion, Wild Mushroom,
Parsnip Puree, Sauce Périgueux

BUTTER POACHED LOBSTER TAIL
Sugar Pod Peas, Morels Ragout,
Tom Kha Emulsion

XO ASPARAGUS

BAKED ALASKA
Vanilla Sponge, Ice Cream,
Toasted Meringue, Rum Flambé

While we do our best to accommodate any allergies or food sensitivities,
we are unable to guarantee that trace elements won't be present.

All prices are in Hong Kong Dollars, and are subject to a 10% service charge and
1% surcharge to restore with Zero Foodprint Asia, funding food-related climate solutions.