



Christmas Dinner



BUFFET COUNTER

Seafood on Ice | Freshly Shucked Oysters | Ham Carving Station | Salad Bar

APPETISERS

Chestnut Velouté with Ham Tortellini
Mango and Passion Fruit Sorbet

MAINS

Slow-roasted Baby Rack of Lamb
Chanterelle Fricassee | Organic Baby Vegetables

or

Slow-roasted Turkey
Glazed Chestnut | Red Cabbage | Brussels Sprout | Giblet Gravy

or

Pan-seared Sea Bass Fillet
Butternut Squash | Black Olive Biscuit | Champagne Caviar Sauce

DESSERT

Pistachio Christmas Tree
Pistachio Mousse | Cocoa Sable | Cherry Sorbet



COFFEE OR TEA CHRISTMAS COOKIES

HK\$1,388 per guest
Subject to 10% service charge