**Monday 31st December 2018**

**法國生蠔及魚子醬**

French Heritage oysters and caviar



**鮮蟹肉拌撒丁島魚子乾及阿瑪爾菲檸檬汁**Fresh mud crab with Florence fennel, rocket and radicchio salad, saffron, aioli,

Sardinian bottarga and Amalfi lemon dressing



**海鮮濃湯拌蟹肉雲吞**Creamy soup of lobster and prawns served with shellfish ravioli



**慢煮鴨肉雲吞拌野菌香草牛油汁**Homemade agnolotti pasta filled with slow cooked duck

served with porcini, girolles and truffles mushrooms in thyme butter

or

**紅蝦及魚子乾配自家製長扁闊麵**Homemade tagliatelle pasta with red prawns,

Datterini tomatoes, chilli, parsley, garlic and bottarga



**阿瑪爾菲檸檬雪葩拌意大利氣酒**Amalfi lemon sorbet served with Italian spumante



**香烤美國牛柳扒配南瓜茸及意大利雅芝竹**Pan roasted U.S. beef tenderloin

with delicate squash puree, Italian artichokes and green pepper jus

or

**香烤焗多寶魚配瑞士甜菜及苦艾酒汁**Pan roasted and baked fillet of turbot with capers, parsley, Amalfi lemon

served with Swiss chard red bell peppers and Vermouth sauce



**香濃朱古力蛋糕呍呢拿雪糕及馬沙拉拖肥汁**Dark chocolate Caprese with vanilla ice cream

chocolate ball and Marsala toffee sauce