



**NEW YEAR'S EVE DINNER MENU**  
**WEDNESDAY, DECEMBER 31, 2008**

**Amuse-bouche**

Scottish Salmon Tarter with Lemon Cream and Fish Roe

餐前小食 - 蘇格蘭三文魚他他伴香檸忌廉魚子

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**Roast Marinated Scallops**

Caviar Melba Toast and Sauternes Jelly

燒帶子配黑魚子多士及甜白葡萄酒啫喱

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**Abalone and Duck Foie Gras Terrine**

Balsamic Reduction

鮑魚鴨肝醬伴義大利黑醋

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**Cream of Black Truffle with Leek and Potatoes**

Steamed Morel Mushroom Bun

黑松露菌大蒜薯蓉湯配蒸野菌飽

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**Grilled U.S. Beef Tenderloin with Boston Lobster Tail**

Sauteed Girolles Mushrooms, Pumpkins and Potatoes Confit

“Bordelaise” Sauce

美國牛柳伴波士頓龍蝦配法國黃菌及南瓜薯蓉、紅酒汁

or

**Gratinated Turbot Fillet**

Applewood Bacon, Sauteed Girolles mushrooms, Pumpkins and Potatoes Confit

Spicy Honey Sauce

比目魚配煙肉伴法國黃菌及南瓜薯蓉、蜜糖辣汁

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**New Year Cheesecake**

Slow baked Cheesecake with Marinated Fresh Strawberries with Champagne

芝士餅伴香檳草莓

**Freshly Brewed Coffee or Fine Tea**

**Petits Fours**

咖啡或茶

西式美點

HK\$1,888 per person Plus 10% service charge

每位港幣 \$1,888 另加一服務費