

# NEW YEAR' S EVE DINNER

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**Wednesday December 31st, 2008**

**HK\$2,788+10% per person**

**SPOON BY ALAIN DUCASSE**

Pressed poultry from Bresse/artichoke/foie gras/truffle

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Veloute of chestnuts, “Matignon” of winter vegetables  
and tartufi di Alba

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Pan-seared sea scallops, studded with black truffle, truffle juice

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Dover sole “Petit Bateau”, “Riche” style

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Granite of Champagne

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“Châteaubriand of black angus” in brioche  
delicate royale of porcini and black truffle condiment  
jus-sauce Perigueux

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Brie from Meaux, New Year' s Eve style

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Chilled orange “Entremet”

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“All chocolate”

Coffee, Tea  
SPOON petits fours

