

CHRISTMAS EVE DINNER

Wednesday December 24th, 2008

HK\$2,288+10% per person

SPOON BY ALAIN DUCASSE

Roasted duck foie gras, double consomme with truffle jelly
toasted Parisian brioche

Crayfish “Yabbies” as a light bisque
braised chestnuts and black truffle

Pan-fried sea scallops, cream of lettuce and tartufi di Alba

Seabass cooked in the oven
potato/leek/tuber melanosporum, parmentier emulsion

Saga wagyu beef (A4)
green and white gratinated Swiss chard, girolles jus

Snow ball apple/vanilla

Chocolate Christmas log, pistachio/cherry

“Bugnes” from Lyon

Coffee, Tea
SPOON petits fours