

THE STEAK HOUSE
WINEBAR + GRILL

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NEW YEAR EVE DINNER
WEDNESDAY, DECEMBER 31, 2008

SUPREME FESTIVE SAMPLER

DIVER SCALLOPS WITH BABY SPINACH IN TOMATO VINAIGRETTE
BEEF JELLY & LOBSTER MEDALLION WITH OSSETRA CAVIAR
PAN FRIED DUCK FOIE GRAS WITH APPLE GLAZE

特式節日拼盤

DELUXE FESTIVE SALAD BAR

節日沙律吧

DOUBLE BOILED PIGEON CONSOMME

燉松露乳鴿清湯

CHOICE OF MAIN COURSE FROM THE CHARCOAL GRILL

U.S. FILET MIGNON (8OZ) 烤美國免翁牛柳 (8 安士)	KING PRAWNS (14OZ) 烤大蝦 (14 安士)
U.S. SIRLOIN STEAK (14OZ) 烤美國西冷牛排 (14 安士)	FILLET OF SALMON (10OZ) 烤三文魚柳 (10 安士)
U.S. DRY AGED RIB EYE STEAK (14OZ) 烤美國 DRY AGED 肉眼排 (14 安士)	FILLET OF SEA BASS (10OZ) 烤鱸魚柳 (10 安士)
RACK OF LAMB (14OZ) 烤羊架 (14 安士)	

DELUXE CHOICE OF JAPANESE WAGYU (PLUS \$1000)

A5 SAGA SIRLOIN (8OZ)
另加\$1000 可轉換特選日本和牛排
A5 級佐賀和牛西冷排 (8 安士)

STUFFED POPOVER, TRUFFLED MUSHROOM RAGOUT, BABY CARROT & GREEN ASPARAGUS

“COUNTDOWN CHEESECAKE”

STRAWBERRY CHEESECAKE MOUSSE, MARINATED BERRIES WITH CHAMPAGNE
草莓芝士餅慕絲

FRESHLY BREWED COFFEE OR FINE TEA

ASSORTED CHOCOLATE LOLLIPOP & NOUGAT
咖啡或茶, 節日美點

HK\$ 2,238 PER PERSON PLUS 10% SERVICE CHARGE

每位港幣\$2,238 元正另加一服務費