

XMAS PRIVATE LUNCH



HK\$650 PER PERSON (PRE ORDER REQUIRED)

STARTER TO CHOOSE

CRAB SALAD, CHILLI CORIANDER AND FENNEL, ORANGE DRESSING

POTATO AND LEEK SOUP, CRISPY SHALLOTS

CLASSIC STEAK TARTAR

MAIN TO CHOOSE

300G WAGYU RIB EYE, CHAMP MASH POTATO, PEPPERCORN SAUCE

TURKEY LEG AND BREAST, STUFFING, PIGS IN BLANKETS, ROASTED
ROOT VEG

ROASTED WHITE SNAPPER, PARMA HAM, BUTTERED KALE

MIXED MUSHROOM LASAGNE, CREAM SPINACH

DESSERT

STICKY TOFFEE PUDDING, VANILLA ICE CREAM, MUSCOVADO CARAMEL

VANILLA AND LEMON CHEESECAKE, MIXED BERRY COMPOTE

PLEASE NOTE HK\$150 CORKAGE PER BOTTLE & 5% SVC APPLIES

XMAS PRIVATE DINNER



HK\$900 PER PERSON (PRE ORDER REQUIRED)

STARTER TO CHOOSE

CRAB SALAD, CHILLI CORIANDER AND FENNEL, ORANGE DRESSING

POTATO AND LEEK SOUP, CRISPY SHALLOTS

BEEF SHORT RIBS, HONEY MUSTARD DRESSING, POMELLO & POMEGRANITE

MAIN TO CHOOSE

GUINNESS BRAISED WAGYU BEEF SHORT RIB, CHAMP MASH POTATO, PEPPERCORN SAUCE

TURKEY LEG AND BREAST, STUFFING, PIGS IN BLANKETS, ROASTED ROOT VEG

ROASTED WHITE SNAPPER, PARMA HAM, BUTTERED KALE

MIXED MUSHROOM LASAGNE, CREAM SPINACH

DESSERT

STICKY TOFFEE PUDDING, VANILLA ICE CREAM, MUSCOVADO CARAMEL

VANILLA AND LEMON CHEESECAKE, MIXED BERRY COMPOTE

PLEASE NOTE HK\$150 CORKAGE PER BOTTLE & 5% SVC APPLIES

XMAS PREMIUM DINING



HK\$1,250 PER PERSON (PRE ORDER REQUIRED)

STARTER TO CHOOSE

HAM HOCK TERRINE, PICKLED RED ONIONS

CRAB SALAD, CHILLI CORIANDER AND FENNEL, ORANGE DRESSING

POTATO AND LEEK SOUP, CRISPY SHALLOTS

CLASSIC STEAK TARTAR

MAIN TO CHOOSE

GUINNESS BRAISED WAGYU BEEF SHORT RIB, CHAMP MASH
POTATO, PEPPERCORN SAUCE

TURKEY LEG AND BREAST, STUFFING, PIGS IN BLANKETS, ROASTED
ROOT VEG

ROASTED MONKFISH LEMON AND CAPER BUTTER, WILTED GREENS,
CELERY ROOT AND MUSHROOM DAUPHINOIS, CREAMED SPINACH

DESSERT

STICKY TOFFEE PUDDING, VANILLA ICE CREAM, MUSCOVADO CARAMEL

VANILLA AND LEMON CHEESECAKE, MIXED BERRY COMPOTE

PLEASE NOTE HK\$150 CORKAGE PER BOTTLE & 5% SVC APPLIES

XMAS PARTY PACKAGE



HK\$1,500 PER PERSON

CANAPES TO START

PICKED CRAB, MANGO AND CHILLI, CORIANDER AND FENNEL

HAM HOCK TERRAINE, RELISH

MUSHROOM ARANCINI, TRUFFLE MAYO

CLASSIC STEAK TARTAR

POPCORN CHICKEN, SRIRACHA MAYO

BUFFET

TURKEY CARVERY (LEGS AND BREAST, PIGS IN BLANKETS

GRASS FED M4 RIB EYE COOKED MEDIUM

MONKFISH TIKKA MASALA, STEAMED RICE, NAAN BREAD

ROASTED ROOT VEGETABLES, GRAVY AND HORSERADISH

DESSERT

STRAWBERRY ETON MESS, FRESH MINT

CHOCOLATE ORANGE MOUSSE

SALTED CARAMELS

PLEASE NOTE HK\$150 CORKAGE PER BOTTLE & 5% SVC APPLIES