

# Chinese New Year Dinner

## 新春精選晚餐

SEARED HOKKAIDO SCALLOP  
conpoy beurre blanc | crispy sea moss  
香煎北海道帶子 | 瑤柱奶油醬 | 香脆海苔  
or 或

BAKED SEA WHELK  
seafood | crab meat  
焗釀海螺 | 海鮮 | 蟹肉

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SIGNATURE LOBSTER BISQUE  
crème de cassis  
招牌龍蝦濃湯 | 黑加侖子酒  
or 或  
HOT AND SOUR SEAFOOD SOUP  
酸辣海鮮羹

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STEAMED SEABASS FILLET  
bamboo pith and shrimp mousse | supreme chicken broth | Yunnan ham  
清蒸鱸魚 | 竹筴蝦慕絲 | 清雞高湯 | 雲南火腿  
or 或  
GLAZED ABALONE TERIYAKI  
wagyu sirloin | water chestnut | potato terrine  
照燒鮑魚 | 和牛西冷 | 馬蹄 | 千層焗薯仔

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OSMANTHUS PEAR TART  
osmanthus jelly | compressed pear | vanilla chantilly  
桂花香梨撻 | 桂花啫喱 | 香梨 | 雲呢噶忌廉

HK \$888 per guest

每位港幣 \$888

Subject to 10% service charge 另收加一服務費

Our food and beverage may have traces of allergens, as our kitchen is an environment, where allergens may be present. For guest with special dietary requirements or allergies who may wish to know about the food ingredients used, please contact the manager.

我們的食物和飲料可能含有微量過敏原，因為我們的廚房是一個可能存在任何過敏原的環境。  
如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分，請您聯繫餐廳經理

**BRASSERIE**  
on the **EIGHTH**