



KITCHEN | 廚意

SAVVY



CHRISTMAS DINNER

Dec 24th & 25th

For reservations, please call 預訂請致電

3953 2213

Joy to Kitchen Savvy

Dinner

Dec 24th & 25th

STARTER 頭盤

(please select one 請選一款)

Fried Quail, Caramelised Pineapple, Sago Crisp

炸鵪鶉配焦糖菠蘿、西班牙紅椒粉西米脆餅

Chilled Foie Gras, Yuzu Apple Jam, Brioche Crisp

鵝肝凍、柚子蘋果醬、布莉歐脆片

Confit Duck in Celeryroot Mouse Tart with Braised Fresh Cherry in Sherry Vinegar

油封鴨肉、芹菜根慕絲、雪莉酒燴車厘子撻

SOUP 湯

Fish Chowder

周打魚湯

MAIN 主菜

(please select one 請選一款)

U.S. Prime Bavette Steak

Chestnut Mash, Roasted Baby Carrot, Gravy

美國頂級牛後腰脊扒 配 栗子蓉、燒小胡蘿蔔、燒汁

Yellow Chicken Breast Wrap with Braised Oyster in Tangerine Peel Cream Sauce

Roasted Baby Carrot, Potato, Onion Sauce

黃雞胸陳皮忌廉汁燴生蠔卷 配 燒小胡蘿蔔、薯仔、洋蔥汁

Baked Cod Fillet, Lobster Tail, Mushroom Brandy Cream, Potato

焗鱈魚龍蝦尾磨菇白蘭地忌廉汁 配 薯粒

DESSERT 甜點

Christmas Chestnut Puff

聖誕栗子泡芙

Coffee / Tea 咖啡或茶

每位 HKD498+10% per person