



## Dinner Menu...

### **appetizer...**

duck foie gras  
with spiced mas amiel wine poached pear  
& shaved crispy ginger bread

### **soup...**

'kabocha' pumpkin  
velouté with parmesan reggiano cream, black winter truffle  
& white onion bread roll

### **main course...**

us prime beef  
short rib braised in pinot noir  
spaghetti wrapped oxtail & sprinkled with crispy bacon

### **dessert...**

araguaní chocolate  
tart with white rum fudge  
banana sorbet & grated lime peel

coffee or tea & petits fours

*HK\$888.00 per person*

All prices in Hong Kong Dollars &  
subject to 10% service charge