

MEATS

NEW YEAR'S EVE TASTING MENU

(For Sharing)

SMALL PLATES

BEEF TATAKI

Avocado purée, jicama salad,
coriander, lime, soy sauce

GALICIAN OCTOPUS

Bagna cauda, smoked paprika

CHICKEN LIVER PÂTÉ

PX vinegar, cocoa nibs, brioche

580 ^{HKD}

MAIN

SUCKLING PIG

Romesco Sauce

BEEF WELLINGTON

Peppercorn sauce

348 ^{HKD}
FREE-FLOW

From 8:30pm
till countdown

SIDES

BROCCOLINI

Coconut sambal,
mustard oil

MASHED POTATO

Truffle oil, gravy
sauce

DESSERT

CHAMPAGNE & STRAWBERRY SORBET

&

DULCE DE LECHE BROWNIE

vanilla ice-cream

MEATS

NEW YEAR'S EVE FREE-FLOW PACKAGE

348^{HKD}
FREE-FLOW
From 8:30pm
till midnight

BODEGA COLOME

Torrontes, Salta, Argentina

ROBERT MONDAVI

Cabernet Sauvignon, California, USA

PROSECCO BELSTAR

Bisel, Veneto, Italy

ASAHI DRAUGHT

MEATS FESTIVE BRUNCH MENU

(For Sharing)

SMALL PLATES

(Sharing for minimum of 2 people)

BEEF TARTARE

Cured duck egg yolk, pickled mustard seeds,
beef tendon crisps

SWEDISH MEATBALLS

Caramelised onion, cream chicken sauce

FRIED CHICKEN

Cajun spice, honey mustard dip

298^{HKD}

MAIN

MEATS BAKED RAVIOLI

Pancetta, Porcini
mushroom, bechamel,
parmesan

TURKEY

Gravy sauce,
cranberry jam

298^{HKD}
FREE-FLOW
3 hours

SIDES

MASHED POTATO

Truffle oil,
gravy sauce

MIX SALAD

Green leaves, red
onions, vine tomatoes

DESSERT

MO'S MILLIONS

Chocolate delice, salted
caramel, vanilla ice cream