

MEATS
CHRISTMAS
TASTING MENU

(For Sharing)

SMALL PLATES

480 HKD

CHICKEN LIVER PÂTÉ

PX vinegar, cocoa nibs, brioche

BEEF TARTARE

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

GALICIAN OCTOPUS

Bagna cauda, smoked paprika

298 HKD

FREE-FLOW

8:30pm till
midnight

MAIN

ARGENTINIAN RIB EYE

Chimichurri sauce

PORCHETTA

Romesco sauce

ROASTED TURKEY

Gravy Sauce,
cranberry Jam

SIDES

MASHED POTATO

Truffle oil,
gravy sauce

MIX SALAD

Green leaves, red
onions, vine tomatoes

DESSERT

DULCE DE LECHE CHEESE CAKE

Meringue, dulce de leche sauce



MEATS
CHRISTMAS
FREE-FLOW PACKAGE

298^{HKD}
FREE-FLOW
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