



Christmas and New Year Set Lunch and Dinner

Christmas Set Lunch | 25-26 Dec 2025

Cream of Green Pea, Crabmeat
蟹肉青豆忌廉湯

Or 或

Smoked Salmon & Baby Asparagus Salad
Balsamic Vinegar & Olive Oil Dressing
煙三文魚蘆筍仔沙律，意大利黑醋欖油汁

• • • Main Course 自選主菜 • • •

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| A) Roasted Turkey, Cranberry Sauce, Roasted Chestnut & Seasonal Vegetable
烤火雞，金巴利汁，烤栗子，時令蔬菜 | HK\$168 |
| B) Pan-fried Halibut Fillet, Mango Salsa, Garden Green, Green Salad
香煎比目魚柳，芒果沙沙醬，田園沙律 | HK\$188 |
| C) Char-grilled Angus Sirloin Steak, Black Pepper Sauce, Roasted Chestnut & Seasonal Vegetable
炭燒安格斯西冷牛扒，黑椒汁，烤栗子，時令蔬菜 | HK\$218 |

Chocolate Chestnut Cake 朱古力栗子蛋糕

Christmas Set Dinner | 25 Dec 2025

Borscht 羅宋湯

Or 或

Parma Ham Melon, Garden Green Salad 巴馬火腿蜜瓜，田園沙律

• • • Main Course 自選主菜 • • •

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| A) Roasted Whole Spring Chicken, Rosemary Gravy, Roasted Chestnut & Seasonal Vegetable
燒原隻春雞，露絲瑪莉燒汁，烤栗子，時令蔬菜 | HK\$188 |
| B) Pan-fried Black Cod Fillet, Mushroom & Spinach Sauce, Mashed Potato & Roasted Cherry Tomato
香煎銀鱈魚柳，蘑菇菠菜汁，松露薯蓉，烤車厘茄 | HK\$238 |
| C) Char-grilled U.S. Angus Ribeye Steak, Red Wine Sauce, Roasted Potato Wedges & Seasonal Vegetable
炭燒美國安格斯肉眼牛扒，紅酒汁，燒薯角，時令蔬菜 | HK\$298 |

Tiramisu & Panna Cotta Cup 意式芝士蛋糕拼意式奶凍

New Year Set Lunch | 1 Jan 2026

Cream of Pumpkin & Chestnut
南瓜栗子忌廉湯

Or 或

Smoked Duck Breast, Caesar Salad
煙鴨胸凱撒沙律

• • • Main Course 自選主菜 • • •

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| A) Linguine Prawn & Wild Mushroom, Truffle Cream Sauce
鮮蝦野菌扁意大利麵，松露忌廉汁 | HK\$168 |
| B) Pan-fried Atlantic Salmon Fillet, Lemon & Capers Butter Sauce, Seasonal Vegetable
香煎三文魚柳，檸檬水瓜柳牛油汁，時令蔬菜 | HK\$188 |
| C) Spaghetti Stewed Ox-tail, Red Wine Gravy
紅酒燴牛尾，意大利麵，紅酒燒汁 | HK\$208 |

Matcha Cake 抹茶蛋糕

For the above set menus, include coffee or tea,
add HK\$35 to enjoy a glass of draft beer / sparkling wine / house red or white wine
凡惠顧以上套餐已包括咖啡或茶，每位只需另加港幣\$35，即可享用生啤 / 氣泡酒 / 紅或白餐酒一杯

Guests of members will be charged a 15% service fee.
會員賓客須另付15%的服務費。

For enquiries, please call: 2500 1942
如有查詢 請致電：2500 1942