



Lunar New Year Dinner Menu

Available on 29th, 30th & 31st January

A glass of Red Sangria

TO START

Peppered Tuna on Home-baked Macarons
Scallop Ceviche in Mango-Beetroot with Lemongrass-Vinaigrette

TO WARM UP

Ham & Cheese Bikini
Gambas, Garlic-Chili Prawns with Toasted Bread

THE MAIN EVENT (Select one)

8 Treasures Squid Ink Fettuccine with Symphony of Seafoods
(lobster, prawn, scallop, clam, octopus, mussel, crab, calamari)
in Champagne Herb Créame **(Add \$48)**

Truffle & Ricotta Cheese Ravioli in Truffle Cream

Pan-seared Norwegian Salmon in Lemon-Butter & Pepper-drops with
Roasted Potatoes & Broccolini

Suckling Pig with Padrón Pepper & Rosemary Potatoes **(Add \$50)**

Dry-aged Wagyu "Bavette" in Barolo Sauce with French Fries **(Add \$60)**

A SWEET FINALE

White Truffle Cheese Cake served with Raspberry Gelato

HKD\$358 per person*

*+10% service charge

For 2 or more guests. Offered only with all the guests selecting this menu on the table.



Lunas New Year Dinner Menu