

Christmas Menu

(4 COURSE)

A Glass of Prosecco on Arrival
意大利氣泡酒

Starter Choice of

Pumpkin & Crab Bisque 蟹肉南瓜濃湯

Lightly creamed pumpkin and crabmeat soup, parmesan, croutons

Beef Bresaola 意式風乾牛肉

Thin sliced cured Italian beef, Pickled vegetables, shaved parmesan,
balsamic glazed, micro greens

Foie Gras & Seared Scallops 香煎鵝肝伴帶子

Caviar, cranberry jam, beetroot, grill sourdough, micro green

Main Choice of

Beef Fillet and Lobster 香烤牛柳伴龍蝦

Beef tenderloin char-grilled to your liking, Gratin ½ Lobster, Christmas
vegetables, peppers, mushroom, or béarnaise sauce

Veal Saltimbocca 巴馬火腿牛肉卷

Thinly pounded veal cutlets layered with prosciutto, sage, and spinach,
pan-seared to perfection. Served atop delicate ravioli, a velvety Marsala
wine and creamy mushroom sauce.

Roasted Turkey 燒火雞

Roasted Christmas vegetables, dressed sausages, cranberry sherry sauce

Salmon Fillet 三文魚柳

Pumpkin puree, baby carrots, asparagus, French beans, brussels sprouts

Lobster Risotto 龍蝦意大利飯

Arborio rice slow cooked in lobster broth, ½ Boston lobster, Prawn meats,
light tomato sauce, parmesan

Desserts:

Mixed berry Christmas Crumble 雜莓聖誕金寶

With crème anglaise and Vanilla gelato

Tea or Coffee 茶或咖啡

\$398 per person plus 10% service charge

B & L

AMERICAN BRASSERIE

NEW YEAR'S EVE

EXCLUSIVE MENU

(4 COURSES)

A Glass of Prosecco on Arrival 意大利氣泡酒

Starters Choice of

Lobster Bisque 龍蝦濃湯

Garlic butter crostini, parmesan, drizzled with cognac

Oysters Rockefeller 菠菜芝士焗蠔

freshly shucked, baked with spinach, Béchamel sauce, green herbs, bread crumb

Beef Tartare 牛肉他他

Angus raw minced beef tenderloin, herbs, parmesan, eggs yolk and grill sourdough

Mains Choice of

Filet Mignon & Lobster 香烤菲力牛排伴龍蝦

Beef tenderloin char-grilled to your liking, gratin ½ Boston lobster, roasted vegetables pepper, mushroom, or béarnaise sauce

Herb-Crusted Lamb Rack 香草烤羊架

Succulent rack of lamb, seasoned with herbs and garlic, roasted to perfection.

Red wine reduction and winter vegetables for a rich, elegant finish.

French Duck Leg Confit 法式油封鴨腿

Slow roasted in duck in duck fat, sweet potato puree, asparagus, orange honey glazed

Barramundi Fish Fillet 澳洲鱈魚

Black truffle cauliflower puree, asparagus, baby carrots, truffle oil

Lobster Fettuccini 龍蝦闊條麵

Caviar, lobster meats, shrimp meats, creamy lobster sauce

Desserts

Chocolate Almond Cake 朱古力杏仁蛋糕

With Chocolate Gelato

Tea / Coffee 茶或咖啡

\$398 per person plus 10% service charge

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AMERICAN BRASSERIE