

**24 - 25. 12. 2025**

***Calamario ripieno***

Hokkaido squid stuffed with pumpkin, chestnut and cauliflower on Pil-Pil Sauce

北海道魷魚釀南瓜、栗子及椰菜花配特色蒜蓉汁

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***Cappellacci ripieni di stracotto di vitello con consommé di manzo***

Traditional home-made Cappellacci ravioli

filled with slow-cooked veal and served in beef consommé

傳統自製雲吞釀慢煮牛仔肉伴牛肉清湯

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***Risotto al Piccione e funghi Porcini***

Risotto with honey-roasted pigeon breasts, porcini mushrooms and Jerusalem artichokes

意大利飯配蜂蜜烤鴿胸肉伴牛肝菌及耶路撒冷亞枝竹

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***Polletto giallo alla goccia con contorni secondo stagione***

Poached chicken breast

with crispy skin chips, carrot terrine, sauteed spinach with raisins and chicken juice 煮

雞胸肉配脆雞皮、紅蘿蔔批、炒菠菜伴葡萄乾及雞汁

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***Soufflé al cioccolato e arance candite con gelato artigianale al panettone***

Dark chocolate soufflé with Panettone flavored Artisanal gelato

朱古力梳乎厘配傳統聖誕蛋糕風味雪糕

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***Caffè or Tè***

Coffee or Tea

咖啡或茶

**Christmas and Christmas Eve Dinner • Complimentary Delights**

Each menu will be greeted

with a glass of selected wine and a delicious traditional Panettone as a Christmas Eve gift  
for you to savor and revel in the warmth of this festive season

聖誕及平安夜晚宴 • 贈禮致意

每份菜單可獲贈一杯甄選葡萄酒以及美味傳統聖誕蛋糕

讓您盡情享受節日的溫馨與愜意

***\$800 / per person***