



31. 12. 2025 - 1. 1. 2026

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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Maialino dalla pelle croccante, fondo al tamarindo e lenticchie

Crispy suckling pork with Tamarind juice and baked lentils
脆皮乳豬配酸角汁伴烤扁豆

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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

New Year's Eve and New Year Dinner • Complimentary Delights

Each menu will be greeted
with a glass of selected wine and a delicious traditional Panettone as a New Year's Eve gift
for you to savor and revel in the warmth of this festive season

新年前夕及新年晚宴 • 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