

Triketenia

Christmas Menu

Amuse Bouche

餐前小食

Wagyu Beef Tartare with Oscietre Caviar

生和牛肉他他伴新鮮魚子醬

Morel Mushroom Custards with Gillardeau Oyster

羊肚菌燉蛋伴法國生蠔

Roasted Bresse Chicken with Girolles and Baby Carrots

烤法國布列斯雞伴黃油菌及甘筍

Or

Beef Tenderloin Rossini with Bordelaise Sauce, Foie Gras, Truffle and Caramelized Onion

牛柳拼鵝肝伴黑松露及紅酒汁

French Truffle Chocolate Mousse Cake with Truffle Vanilla Ice-cream

法式朱古力黑松露慕絲蛋糕伴黑松露雲尼拿雪糕

Petit Fours

法式小甜點

Coffee or Tea

咖啡或茶

\$688 Per Person (Dec 24)

每位 \$688 (12 月 24 日)

\$588 Per Person (Dec 25-26)

每位 \$588 (12 月 25 至 26 日)

All prices are subject to 10% service charge

另設加一服務費

Please let us know if you have any food allergies

如您有任何食物敏感,請務必通知我們