

Christmas around the Fire

24th December 2024

Starters

Dry aged picanha roast beef, pickles and mustard
Smoked tuna tartare, seaweed cracker, sesame and caviar
Grilled oyster, mushroom tea, wagyu
Ox tail slider, porcini and truffle mayonaise
Red mullet yakishimo, burnt onion broth, sweet potato cream
Bone marrow flinstone, caviar

Carabinero scarlet cardinal flambadou
add +298

Main

Danish Ayrshire dairy cow steak, 60 days dry aged
Brussel sprout salad, green apple and orange

Dessert

Beef tallow brownie, pistachio gelato

\$1988

\$298 per person 90min rose bubbles

FIRE\$IDE

Sustainable Purified Sparkling or Still water by Waterlogic \$18 per person free flow

Price are in Hong Kong Dollars and subject to 10% service charge

At least one menu per person

