



by Alain Ducasse

## Chinese New Year Fireworks Dinner

農曆年初二煙花匯演特選晚餐

Monday, February 15<sup>th</sup>, 2010

**Light chestnut velouté, fennel custard, grated black truffle**  
法式金栗湯伴茴香吉士打及法國黑松露

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**Ravioli of crab “tourteau”, sea urchin emulsion**  
鮮蟹肉雲吞配海膽汁

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**Fillet of Suzuki with shellfish and caviar**  
日本海鱈魚柳配海鮮及魚子醬

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**Angus Beef Tenderloin served in puff pastry, “Périgueux” truffle sauce**  
焗酥皮安格斯牛柳及頂級鴨肝伴法國磨菇配黑松露汁

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**Lemon - Wild strawberry cup**  
檸檬野草莓杯

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**Chocolate-mango-lychee dome, grapefruit sorbet**  
朱古力/芒果/荔枝球配柚子雪芭

**Coffee, tea**  
**SPOON petits fours**  
咖啡或茶  
法式美點

**HK\$ 1,588 per person**  
or

**HK\$ 2,388 per person with wine pairing of**  
**inclusive of a glass of Rose Champagne, white, red and dessert wines.**  
**Plus 10% service charge.**