

# CHRISTMAS SET DINNER MENU

## 聖誕晚市套餐餐單

### Japanese Seasonal Sashimi

日本時令刺身

or 或

### Hokkaido Scallop and Black Truffle Tart

北海道帶子黑松露撻

### Grilled Kinmedai Fillet with Seasonal Vegetables

烤金目鯛配時令野菜

### Cream of Chestnut Soup with Duck Foie Gras and Celery Root

栗子忌廉湯伴鴨肝及芹菜根

### 45 Day Dry Aged U.S. Angus Prime Grade Beef Steak

*served with Garden Salad*

45 日乾式熟成美國頂級安格斯牛扒

配田園沙律

### Slow-cooked Butter Turkey

*Black Truffle, Baby Root Vegetables, Chestnut and Turkey Jus*

慢煮牛油火雞

黑松露、小菜根、栗子及火雞汁

### Miyazaki Female Beef Sukiyaki

*Onsen Tamago and Japanese Seasonal Vegetables,  
Steamed Yamagata "Kurosawa Farm" Milky Queen Rice*

宮崎限定雌牛壽喜燒

溫泉蛋及日本時令蔬菜拼盤、山形縣黑澤農園白雪女皇米

### Yakiniku Platter

*Miyazaki Female Beef Tenderloin, A5 Kobe Beef Sirloin, M9 Australian Wagyu Rib Eye,  
Marinated Chicken with Yuzu Pepper, Steamed Yamagata "Kurosawa Farm" Milky Queen Rice  
with Pickles, Miso Soup*

燒肉拼盤

宮崎限定雌牛柳、A5 神戶牛西冷、M9澳洲和牛肉眼、柚子胡椒醬漬雞肉、  
山形縣黑澤農園白雪女皇米配漬物、麵豉湯

### Japanese Seasonal Fruit

日本時令水果

or 或

### Christmas Mini Log Cake

*White Chocolate Bavaois, Raspberry Coulis, Pistachio Chip*

聖誕迷你樹頭蛋糕

白朱古力巴伐利亞奶油、紅桑子醬、開心果脆片

**HK\$1,588 per person** 每位

Subject to 10% service charge 另收加一服務費

**GEORGE'S**



Please let our restaurant staff know if you have any food allergies.  
We will do our best to accommodate.

如閣下對任何食物過敏，請告知我們的服務員，本餐廳將會盡力配合。