

Caprice

Christmas Day Lunch Menu Wednesday, December 25, 2019

Carpaccio de Saint-Jacques, Terrine de Foie Gras, Truffe Noire, Vinaigrette et Oignon Confit
Scallop Carpaccio, Foie Gras Terrine, Black Truffle, Confit Onion and Vinaigrette
生帶子薄片伴鴨肝凍批、黑松露及洋蔥配油醋汁

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Homard Bleu Breton et Coquillage, Nage Infusée au Safran
Brittany Blue Lobster and Shellfish, Saffron Nage
法國藍龍蝦配番紅花海鮮湯

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Aile de Raie, Gnocchi et Caviar Fumé, Bouillon aux Herbes
Skate Wing, Gnocchi and Pike Caviar, Herbs Bouillon
魔鬼魚伴小麵糰及煙燻梭魚子配香草清湯

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Chevreuril de La Vallée de La Loire Confiture de Poire et Blette Farcie d'un Ragout des Cuisses
Venison from Loire Valley with Pear Jam, Swiss Chard Stuffed with Leg Ragout
法國野鹿肉伴香梨果醬及瑞士甜菜釀腿肉

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Mandarine et Crémeux Yahourt
Mandarine and Greek Yogurt
柑橘配希臘乳酪

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Mousse au Chocolat au Lait et Noisette, Glace Noisette
Hazelnut and Milk Chocolate Mousse, Hazelnut Ice Cream
榛子牛奶朱古力慕絲配榛子雪糕

Coffee or Tea
咖啡或茶

1,938 per person

Please inform your server of any food-related allergies
如閣下對任何食物有過敏反應，請與款待員聯絡
All prices in HK\$ and subject to 10% service charge 所有價目以港元計算另加壹服務費

To book your festive dining experience, please email shop.hkg@fourseasons.com or call (852) 3196 8900
如有任何查詢，請電郵至 shop.hkg@fourseasons.com 或致電 (852) 3196 8900 與節日櫃檯團隊聯絡。