

# Caprice

## New Year's Eve Dinner Menu Tuesday, December 31, 2019

**Saumon Balik, Gelée de Concombre, Caviar Oscietre et Crème d'Aneth**  
Balik Salmon with Cucumber Jelly, Oscietra Caviar and Dill Cream  
煙燻三文魚伴青瓜啫喱及特級魚子醬配蒔蘿忌廉

\*\*\*

**Carbonara d'Ormeau et Truffe Noire**  
Abalone Carbonara Style with Black Truffle  
卡邦尼式鮮鮑魚配黑松露

\*\*\*

**Carabinero Grillée, Mangue et Sauce aux Oursins**  
Grilled Carabinero, Mango and Sea Urchin Sauce  
香烤西班牙紅蝦伴芒果配海膽汁

\*\*\*

**Sole de l'Atlantique et Variation Autour de la Truffe**  
Dover Sole and Truffle Variation  
大西洋龍脷魚伴特色松露

\*\*\*

**Filet De Veau et Tarte de Ris de Veau de Chez Hugo Desnoyer**  
Veal Tenderloin and Sweetbread Puff Tarte from Hugo Desnoyer  
法國牛仔核撻伴牛仔柳

\*\*\*

**Sélection de Fromages Affinés**  
Caprice Cheese Cellar  
特選法國芝士

\*\*\*

**Mousse de Noisette et Sorbet Citron**  
Hazelnut Mousse and Lemon Sorbet  
榛子慕斯伴檸檬雪葩

\*\*\*

**Crèmeux de Mangue et Biscuit Coco, Sorbet Passion Coriandre**  
Coconut Biscuit and Mango Crèmeux, Passion Fruit and Coriander Sorbet  
椰子脆餅伴芒果忌廉配熱情果及香草雪葩

Coffee or Tea  
咖啡或茶

5,398 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](mailto:shop.hkg@fourseasons.com) or call (852) 3196 8900  
如有任何查詢，請電郵至 [shop.hkg@fourseasons.com](mailto:shop.hkg@fourseasons.com) 或致電 (852) 3196 8900 與節日櫃檯團隊聯絡。