



J'S BAR BISTRO

New Year's Eve Dinner Set Menu 2023 除夕夜新年海鮮晚宴

Seafood Platter 凍海鮮盆

Boston Lobsters, Snow Crab Legs, Shrimps, Mussels, Clams
with Lemon Wedge, Shallot Red Wine Vinegar
波士頓龍蝦、鱈場蟹腳、蝦、青口、海蜆配檸檬角、各式醬料

Additional HK\$150 per person for 10g caviar
每位只需另加港幣 \$150 可享用魚子醬 10g

Duck Foie Gras Terrine with White Wine Jelly and Brioche

法式凍鴨肝批配白酒果凍及法式小甜包

Sweet Corn Bisque with Sea Urchin

粟米濃湯配鮮海膽

Braised Wagyu Beef Cheek with Red Wine, Porcini Mashed Potatoes

紅酒燴和牛面頰配牛肝菌薯蓉

OR 或

Miso Glazed Cod Fillet, Fondant Potatoes, Cauliflower Puree, Tempura Shiso

鱈魚西京燒配方旦薯、椰菜花蓉、紫蘇天扶良

OR 或

Roasted Pigeon Breast with Lavender Honey, Crispy Confit Legs, Black Garlic Puree and Own Jus

烤乳鴿胸配薰衣草蜜糖、脆香油封鴿脾、黑蒜蓉、自家製肉汁

J's New Year Dessert Selection

J's 新年甜品精選

The Royal Garden butterfly cookies

帝苑蝴蝶酥

Coffee or Tea

咖啡或茶

每位港幣 HK\$718 per person

Additional HKD \$680 for a bottle of Barons de Rothschild Brut NV Champagne

指定香檳 Barons de Rothschild Brut NV 乙支另加港幣\$680

Available on 31 December 2023, from 6:00pm - 9:30pm. 2023 年 12 月 31 日 · 下午六時至下午九時三十分供應。

The price is subject to 10% service charge. 加一服務費。

Menu cannot be used in conjunction with other promotional, discount offer, and discounted The Royal Garden gift card.
此套餐不可與其他優惠或折扣及帝苑折扣禮品咭同時使用。

If you have any food allergies, please inform our staff. 如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。

Subject to the latest measures on catering business and scheduled premises. 因應餐飲業務及表列處所最新措施而調整。