



NEW HEIGHTS

Christmas Eve Dinner Set Menu

圣诞夜晚餐套餐

Amuse bouche 开胃小品

Oyster "Fine de Claire n: 4" in fine sea water jelly with citrus cream, Superior
Oscietra caviar

4号法国生蚝配柑橘奶油和优质鱼子酱

Appetizer 前菜

Foie gras cooked in "torchon", medjool date coulis, poached berries in vintage vinegar
鹅肝配枣汁与水煮浆果

Hot appetizer 热前菜

Pumpkin puree with lobster ravioli and pistachio flavor
开心果口味波士顿龙虾饺配南瓜泥

Fish 海鲜类主食

Pan fried cod fish, grapefruit sauce, and smooth white bean puree
香煎银鳕鱼配西柚汁和白豆泥

Meat 肉类主食

Wagyu beef, artichoke puree and roasted Jerusalem artichokes, black truffle gnocchi
香煎神户牛排配洋蓟泥和黑松露面团

Dessert

Milk chocolate pumpkin log cake, crushed ginger bread, warm glazed pumpkin and
caramel ice cream

牛奶巧克力南瓜树根蛋糕配姜饼碎，温热炒南瓜和焦糖冰激凌

RMB 628 per person 每位人民币628元

All prices are in RMB & subject to 10% service charge

此价格以人民币结算，并另加收一成服务费