



J'S BAR BISTRO

**Christmas Dinner Menu**  
**Available on Christmas Eve and Day, Boxing Day**  
**聖誕晚餐 (平安夜、聖誕日、禮物日供應)**

**Seafood Platter 凍海鮮盆**

Australian Lobster, Snow Crab Leg, Shrimp, Mussel, Clam, Australian Abalone  
served with Lemon Wedge, Shallot Red Wine Vinegar

澳洲龍蝦、鱈場蟹腳、蝦、青口、海蜆、澳洲鮑魚配檸檬角、各式醬料

Add 10g Caviar with condiments 額外魚子醬 10g

Supplement charge of HK\$150 per person 每位只需港幣\$150

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Pan-seared Duck Foie Gras with Fruit Compote and Brioche  
香煎鴨肝配蜜餞果子

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Ginger Pumpkin Soup with Smoked Salmon  
薑味南瓜湯配煙三文魚

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Beef Wellington with Herbs Grilled Vegetable, Bordeaux Red Wine Jus

烤焗酥皮威靈頓牛柳、烤雜菜、波爾多紅酒汁

OR 或

Pan-fried Fillet of Cod Fish with Roasted Vegetable, Caviar Bourgogne White Wine Sauce  
香煎鱈魚柳、燒雜菜、黑魚子布根地白酒汁

OR 或

Slow-cooked U.S. Norbest Young Turkey Breast in Black Truffle Butter,  
Chestnut Stuffing and Cranberry Jam

黑松露牛油燒美國火雞、栗子餡料、紅莓醬

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Christmas Forest Mixed Berry Mousse Cake with Sabayon, Yuzu Sorbet  
聖誕雜莓慕斯沙巴雍配柚子雪葩

Gingerbread Cookies

聖誕薑餅曲奇

**每位港幣 HK\$688 per person (Minimum for two person 兩位起)**  
**(Serving Time: 18:00pm – 21:30pm)**

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

Menu cannot be used in conjunction with other promotional, discount offer, and discounted 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。