J'S BAR BISTRO

New Year 2022 Seafood Platter Dinner Menu
2022 新年海鮮盆晚餐

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 額外魚籽醬 10g

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

Duck Foie Gras Terrine, White Wine Jelly, Toast Brioche
法式凍鴨肝批、白酒果凍及多士

Roasted Chicken Consumme, Wild Mushroom Ravioli
香燒雞清湯配野菌雲吞

Braised Wagyu Beef Cheek, Bordeaux Jus, Mashed Potato

紅酒燴和牛面頰、法國薯蓉

OR 或

Pan-fried Fillet of Cod Fish with Root Vegetable,
White Wine Caviar Sauce

香煎鱈魚柳、燒菜、魚籽白酒汁

OR 或

Truffle Butter Roasted French Spring Chicken,
Sautéed Wild Mushroom, Nature Jus
松露牛油燒法國嫩雞、炒磨菇

Forest Mixed Berry Mousse Cake with Sabayon
森林雜莓毛士沙巴雍
Butterfly Cookies**蝴蝶酥**

每位港幣 HK$698 per person
(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。