# Festive Menu

Available from 25 Nov. - 22 Dec. '24, 3-day pre-order required for groups above 10pax. From 23 - 26 Dec. the Christmas menu will be available during lunch at \$598/person

\$348 / person

# **APPETISERS**

#### **V ROASTED PUMPKIN SOUP**

grilled baguette, toasted pumpkin seeds

OR

#### HOT-SMOKED HADDOCK AND BABY POTATO SALAD

boiled free-range hen's egg, lamb's lettuce

OR

#### FOIE GRAS & CHICKEN LIVER PÂTÉ

toasted brioche, candied walnut and teriyaki onion

OF

#### **VMANCHEGO CHEESE CURD BRUSCHETTA**

chargrilled sourdough, walnut pesto, confit tomato and whipped Manchego cheese curd

# MAINS

#### TRADITIONAL ROAST TURKEY

pig in blanket, roast potatoes, Brussels sprouts, bread purée & cranberry sauce, traditional stuffing and gravy

OF

#### AUSTRALIAN GRASS-FED SIRLOIN

FAB compound butter, potato au gratin, broccolini

OR

## ATLANTIC SALMON FILLET

clam velouté, mashed potato, asparagus and crisp puff pastry

OR

#### **WINTER SQUASH RISOTTO**

cashews, sage and blue cheese

#### **DESSERTS**

#### CHRISTMAS PUDDING

brandy custard

OR

#### CHOCOLATE MOUSSE

served table-side

\*Price is in Hong Kong Dollars and is subject to a 10% service charge.







# Christmas Menu

Available from 25 Nov. - 26 Dec. '24, 3-day pre-order required for groups above 10pax.

**\$598** / person

# SHARING STARTER

#### FAB GRAZING BOARD

A selection of premium charcuterie, smoked salmon, cheeses and antipasti, served with dried fruits and nuts

# **APPETISERS**

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#### HOT-SMOKED HADDOCK AND BABY POTATO SALAD

boiled free-range hen's egg, lamb's lettuce

OR

#### FOIE GRAS & CHICKEN LIVER PÂTÉ

toasted brioche, candied walnut and teriyaki onion

OR

#### **VMANCHEGO CHEESE CURD BRUSCHETTA**

chargrilled sourdough, walnut pesto, confit tomato and whipped Manchego cheese curd

OR

#### **V ROASTED PUMPKIN SOUP**

grilled baguette, toasted pumpkin seeds

# MAINS

#### TRADITIONAL ROAST TURKEY

pig in blanket, roast potatoes, Brussels sprouts, bread purée & cranberry sauce, traditional stuffing and gravy

OF

#### AUSTRALIAN GRASS-FED BEEF TENDERLOIN

FAB compound butter, broccolini, confit shallots

OR

## ATLANTIC SALMON FILLET

clam velouté, mashed potato, asparagus and crisp puff pastry

OR

## **V WINTER SQUASH RISOTTO**

cashews, sage and blue cheese

# SHARING SIDES

ROAST POTATOES HONEY-GLAZED
CARROTS & PARSNIPS

BRUSSELS SPROUTS
WITH BACON

POTATO AU GRATIN

# SHARING DESSERT PLATTER

TRADITIONAL CHRISTMAS PUDDING

MINCE PIES

FAB CHOCOLATE MOUSSE

\*Price is in Hong Kong Dollars and is subject to a 10% service charge.







# Christmas Kids Menu

# STARTER

#### TOMATO SOUP

Tuscan-style roasted tomatoes, mascarpone and a drizzle of olive oil



# MAINS

(choose one)

#### TRADITIONAL ROAST TURKEY

cider-glazed turkey roasted on the crown, served with pigs in blanket, chestnut, cranberry, sage & onion stuffing, roasted potatoes & Brussels sprouts, comes with giblet sauce & cranberry chutney

OR

#### FISH & CHIPS

sustainable haddock fish fillet and chips

OR

#### **CHEESEBURGER**

grass-fed cheeseburger served with chips and ketchup



# **DESSERT**

#### KNICKERBOCKER BANOFFEE

banana caramel ice cream, chocolate fudge sauce, gingerbread biscuit, malted Chantilly cream and salted caramel

\$248

Per Person

