

**Novotel Citygate Hong Kong - Food & Beverage
Department - Olea Christmas Western Set Dinner
Menu**

Christmas Evening – December 24
4 Course Western Set Dinner Menu

Hokkaido Scallops

Trout Roe with sea urchin, Quail Egg York, Marigold
Flower Petals & Pomegranate Vinegar
北海道帶子配三文魚籽，海膽，鵪鶉蛋黃，萬壽菊花瓣
和石榴醋

Velouté of Carrot & Parsnip

Spot Shrimp, truffle & Salicornia
胡蘿蔔和歐洲胡蘿蔔忌廉湯配牡丹蝦，黑松露和鹽角草

Beef “Wellington” with foie gras

Asparagus, Brandy Reduction
鵝肝牛肉“威靈頓”配蘆筍，白蘭地肉汁
Or

Roasted Yellow Spring Chicken from France

Stuffed with Chestnut, foie gras, Apricot, Almond,
Pancetta & Sautéed Wild Mushroom, Jus
法國烤黃春雞釀栗子，鵝肝，杏桃乾，杏仁，意大利煙
肉和蘑菇，肉汁

Christmas Log to share...

Roasted Pear with Tangerine Peel & Honey, Vanilla &
Cinnamon Mousse

分享聖誕節樹頭蛋糕... 燴啤梨蜜餞果皮和蜂蜜，香草和
肉桂慕斯

Tea & Coffee

Served with Petits Fours

配咖啡式或紅茶，小甜點

\$408 / per person

All Prices are in HK\$ and Subject to a 10% Service Charge.

Christmas Day – December 25

4 Course Western Set Dinner Menu

Boston Lobster Tail

Siberian “Acipenser Baerii fish” Caviar, Marigold Flower
Petals & Line Zest

波士頓龍蝦尾配西伯利亞“Acipenser Baerii fish”魚子
醬，萬壽菊花瓣和青檸皮

Velouté of Cauliflower

Hazelnut & Truffle, Pancetta
花椰菜忌廉湯配榛子和黑松露，意大利煙肉

Slow-Cooked & Roasted US Beef Rib

Stir-fried French bean, Caramel Shallot, Reduction
慢-煮和烤美國肋骨配炒幼扁豆，焦糖青蔥，肉汁

Or

Salmon “Wellington” Style

Sautéed Spinach, Classic Hollandaise Sauce

三文魚“威靈頓”配炒菠菜，經典荷蘭醬

“Croque-en-Bouche” to share

Strawberry Ice-Cream

分享“泡芙樹”配草莓冰淇淋

Tea & Coffee

Served with Petits Fours

配咖啡式或紅茶，小甜點

\$408 / per person

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New Year’s Eve - December 31

4 Course Western Set Dinner Menu

Pommery Champagne with Chambord

Foie Gras Crostini

香波堡香檳酒，鵝肝克羅斯蒂尼

“Balik” Scottish Salmon

Pickled Beetroot, Water Chive, Zero Tomato, Roe

“Balik”蘇格蘭三文魚伴醃製的甜菜根，水韭菜，番茄，
魚子

Homemade Lobster Bisque

Shredded lobster, Sun dried Tomato with aioli

自製龍蝦濃湯伴龍蝦絲，番茄乾和蒜泥蛋黃醬

Wagyu Beef Sirloin

Potato Gratin, Asparagus, Pickled Shallot,

和牛西冷牛肉配芝士焗馬鈴薯，蘆筍，醃青蔥

Or

Simmering Rockfish” fish from Yokohama

Dumpling of Leeks & Shitake, Pickled Turnip, Broccolini
and Bouillon

橫濱“岩魚”韭菜，香菇，醃蘿蔔，西蘭花和肉湯的餃子

Raspberry Vacherin

Red Berries and Limes Zest

覆盆子“Vacherin”配紅草莓和青檸絲

Tea & Coffee

Served with Petits Fours

配咖啡式或紅茶，小甜點

\$408 / per person

All Prices are in HK\$ and Subject to a 10% Service Charge.