

PANO

ASIAN FRENCH

NEW YEAR'S EVE MENU DECEMBER 31, 2024

Amuse Bouche 餐前小食

Pan Seared Abalone · Yellow Chanterelle
with Caviar and Garlic Foam
香煎鮑魚 配 雞油菌 · 魚籽醬及香蒜泡沫
Prosecco, Corte Giara, Allegrini, Italy N.V.

Apple Wood Smoked Sea Urchin Scallop Egg Royale
蘋果木煙燻海膽帶子燉蛋

Coconut Chicken Bisque with Fish Maw
花膠椰子雞湯

Hokkaido Hairy Crab · Mascarpone Cheese & Spinach Ravioli
with Crab Sauce
北海道毛蟹意大利軟芝士菠菜意大利雲吞 配 香濃蟹汁
Riesling, Wittmann, Germany

Ginger Yuzu Sorbet
柚子薑雪葩

Stir-Fried Spicy Lobster
with Organic Butternut Squash Purée
辣炒龍蝦 配 奶油南瓜蓉

OR

Miyazaki A5 Wagyu Beef Tenderloin Pithivier
with Salsify in Black Truffle Sauce
宮崎A5和牛牛柳批 配 黑松露汁燴洋牛蒡
(+HK\$168)

Villa Antinori, Toscana, Italy

Egg and Beancurd Sweet Soup
腐竹雞蛋糖水

Moscato d'Asti, La Spinetta, Italy

Petit Four
餐後小點

\$1,688 / per person | Early Dinner 18:00-20:15

\$1,888 / per person | Countdown Dinner 20:30-00:00

+HK\$498 for 4 Glasses of Wine Pairing
另加港幣\$498跟配4杯葡萄酒搭配

Please Advise Our Associates If You Have Any Food Allergies or Special Dietary Requirements.
All Prices are in Hk\$ and Subject to a 10% Service Charge.