

FLINT

NEW YEAR EVE

DINNER SET MENU

LANGOUSTINE TARTARE

apple jelly, mint cucumber, green oil, red vined sorrel

or

BURRATA & IBERICO HAM

beetroot, honey walnut, apple baton, olive oil



SEARED SCALLOP & CRISPY BACON

celery root purée, warm chestnut,
garlic confit & garlic oil

or

SEARED DUCK FOIE GRAS

roasted fig, pistachio, toasted brioche,
passion fruit gels



LOBSTER BISQUE

cognac cream, lobster meat, chive

or

CREAM OF MUSHROOM

truffle pesto, chive



BRAISED WAGYU BEEF SHORT RIB

grilled asparagus, girolle mushroom,
fondant potato, crispy onion

or

ROASTED IBERICO PORK LOIN

maple syrup glazed carrot, sweet potato purée, smoked BBQ sauce

or

KING PRAWN & PORCINI LINGUINE

squid, mussel, shrimp stock, mascarpone cheese



BAKED ALASKA FLAMBÉ

Panettone, Italian ice parfait, Italian meringue

HK\$1488 PER GUEST

PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE.

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING