

1 - 25

DECEMBER

THE CHINNERY

FESTIVE SPECIALITIES

STARTER

Artichoke Velouté

Pancetta, truffle, & Sourdough Croutons

\$188

Blue Lobster Cocktail

Avocado, Marie Rose, Baby Gem, Royal Cristal Caviar

\$398

Foie Gras Terrine

Celeriac Remoulade, Watercress, Truffle & Brioche

\$328

MAIN

Roasted Organic Turkey

Roasted Vegetables, Potatoes, Giblet Gravy, Cranberry Sauce, and Homemade Stuffing

\$498

Shepherd's Pie

Minced Lamb, Root Vegetables, Peas, Creamed Potato Gratinated

\$358

Pan-roasted Turbot

Walnut Crumb, Braised Red Cabbage, Bordelaise Sauce

\$548

DESSERT

Bread & Butter Pudding

Spiced Pear, Dark Rum Ice Cream

\$158

Trifle

Mandarin Compote, Soft Gingerbread, Vanilla Ice Cream

\$158

24 & 25

DECEMBER

THE CHINNERY

FESTIVE LUNCH & DINNER MENU

Classic Steak Tartare

Royal Cristal Caviar Dome, Grilled Sourdough



Artichoke Velouté

Pancetta, Truffle & Sourdough Croutons



Roasted Turkey

Free Range, Roasted Vegetables and Potatoes

Served with Giblet Gravy and Homemade Cranberry Sauce

Or

Pan-roasted Seabass

Clam Chowder Fricassee & Smoked Pike Roe



Traditional Christmas Pudding

Brandy Sauce, Vanilla Ice Cream

Coffee or Tea

Mince Pie

HKD1,088 per person