

SOUTHSIDE

bistro



La fête

by  MERIDIEN

FESTIVE SET DINNER 艾美節慶晚市套餐

◆ SIGNATURE DISH
招牌菜式

🌶️ SPICY
辛辣

🍴 HALAL
清真食品

🦀 CONTAINS SHELLFISH
含甲殼類海鮮

♻️ CERTIFIED SUSTAINABLE
認證的可持續食品

🥜 CONTAINS SOYBEAN
含大豆

🌰 CONTAINS TREE NUTS / PEANUTS
含木本堅果／花生

🐷 CONTAINS PORK
含豬肉

🚫 GLUTEN-FREE
無麩質

🌿 FARMACY HOMEGROWN
自家種植香草

🌱 VEGETARIAN
素食

🥬 VEGAN
純素

🥚 CONTAINS EGG
含蛋類

🥛 CONTAINS DAIRY
含奶類製品

所有價格均以港幣計算，並需加收10%服務費。
All prices are in HKD and subject to 10% service charge.

我們歡迎客戶查詢菜式是否有特別成份。如有任何食物敏感或特殊飲食要求，請通知我們的服務員。
We welcome enquiries from customers who wish to know if any dishes contain particular ingredients.
Please inform your order taker of any allergy or special dietary requirements.

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10% service charge and in HKD

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及以港幣計算

18:00 – 22:00 | 21-30 DEC 2024

FESTIVE SET DINNER

艾美節慶晚市套餐

APPETISER 前菜

Select One 選一

French Scallops Carpaccio with Cauliflower Purée, Oscietra Caviar, Micro Greens Salad

法國生帶子片－椰菜花蓉、法國奧賽嘉魚子醬、微菜苗

Dry-aged Beef Tortellini with Ricotta Cheese, Truffle & Arugula, Balsamic Reduction

乾式熟成牛肉意大利餃子－配瑞可達芝士、松露、芝麻菜及香醋汁

SOUP 湯品

Creamy Winter Parsnip Velouté with Black Truffle and Chive

冬日歐洲蘿蔔法式絲絨白濃湯－配黑松露及法蔥

MAIN COURSE 主菜

Select One 選一

Butter-basted Turkey with Rosemary-infused, Honey-glazed Root Vegetables and Wild Berries Coulis

牛油香烤火雞－配迷迭香煙燻蜂蜜根菜及野莓醬

Baked King Crab Meat and Chilean Sea Bass with “Zucchini Pasta”, Lemongrass and Coconut Cream 

香烤帝王蟹肉及智利鱸魚配「翠玉瓜意粉」、香茅和椰子忌廉

Grilled Australian Wagyu Beef Striploin, Dauphinoise Potato with Baby Vegetables, Beef Jus

烤澳洲和牛西冷牛排、烤薯千層批－配嫩蔬菜、牛肉汁

DESSERT 甜品

Christmas Sticky Date Pudding with Vanilla Gelato   

聖誕蜜棗布丁配雲尼拿意大利雪糕

HK\$798 / per person 每位

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18:00—22:00 | 31 DEC 2024

NEW YEAR'S EVE SET DINNER 艾美節慶除夕晚市套餐

APPETISER 前菜

Select One 選一

French Scallops Carpaccio with Cauliflower Purée, Oscietra Caviar, Micro Greens Salad
法國生帶子片—椰菜花蓉、法國奧賽嘉魚子醬、微菜苗


Pork Knuckle and Foie Gras Terrine with Port Wine Cranberries Jelly
香烤豬手、鵝肝醬—配砵酒紅莓果凍

SOUP 湯品

Creamy Winter Parsnip Velouté with Black Truffle and Chive
冬日歐洲蘿蔔法式絲絨白濃湯—配黑松露及法蔥

MAIN COURSE 主菜

Select One 選一

Baked King Crab Meat and Chilean Sea Bass with “Zucchini Pasta”, Lemongrass and Coconut Cream 
香烤帝王蟹肉及智利鱸魚—配「翠玉瓜意粉」、香茅和椰子忌廉

Grilled Australian Wagyu Beef Striploin, Dauphinoise Potato with Baby Vegetables, Beef Jus
烤澳洲和牛西冷牛排、烤薯千層批—配嫩蔬菜、牛肉汁

DESSERT 甜品

Milk Chocolate Mousse with Hazelnut Dacquoise and Praliné Croustillant   
牛奶朱古力慕絲—配榛子達克瓦茲及果仁脆焦糖

HK\$698 / per person 每位

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