

WHISK

Cin, Cin! New Year's Eve Dinner Celebration

December 31, 2025

UNLIMITED APPETIZERS

Iberico Chorizo, Aged Parma Ham, Coppa, Salami
Selection of Breads, Butter, Mixed Olives
Tomato and Cherry Mozzarella Salad, Pesto dressing
Classic Caesar, Pancetta, Anchovies, Croutons and Parmesan
Smoked Salmon and Gravavlax, Lemon and Sour Cream
Selection of Pate and Terrines
Crab and Prawn Cocktail, Marie Rose Sauce

SERVED TO TABLE

Gourmet Interlude

Lobster Bisque with Cognac
Pan Seared Foie Gras, Cherries, Amaretti Crumb

Seafood Showcase

Yellowtail Crudo, Ponzu
Alaska King Crab Leg, Soy Sauce
Freshly Shucked French Oysters, Lemon, Shallot Vinegar
Marinated Octopus with Lemon, Chilli Flakes and Olive Oil
Sake Marinated Abalone

Your Choice of Main Course

Angus Beef Wellington, Black Truffle Sauce

or

Grilled Whole Lobster, Yuzu Butter Sauce

Vegetables (for sharing)

Signature Truffle Mashed Potatoes
Roast Baby Potatoes with Parmesan, Lemon and Thyme
Tomato, Eggplant and Zucchini Gratin
Seasonal Vegetables with Herb Butter



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CELEBRATORY SPREAD OF DESSERTS

Pistachio Brioche
Candied Fruit Panettone
Blueberry, Lemon Breton, Vanilla Custard
Hazelnut Whipped Ganache, Pecan Praline
Baked Chocolate Tart
Baked Cheesecake, Passionfruit Mango
Chestnut Mont Blanc, Cassis Confit
Rum and Raisin Choux Pastry
Red Velvet Cheese Frosting
Green Grape Pavlova

HOT

Sticky Pear Pudding, Toffee Caramel Sauce

CHILLED

Caramel Apple, Vanilla Cream, Streusel
Champagne Jelly, Golden Strawberry
Dulcey Panna Cotta, Mango
Signature Amaretto Tiramisu

LIVE STATION

Crepes Suzette, Orange Liqueur
Selection of Haagen-Dazs Ice Cream

CHEESE SELECTION

24-month Comte, Truffle Brie, Manchego, Goat Cheese, Blue Stilton,
With Crackers & Chutneys

HK1,188 per person

Subject to 10% service charge.

