

billow
bar . seafood . bistro



Merry magic Christmas menu

Starter

Pan-seared Foie Gras with Balsamic Reduction

香煎鵝肝配黑醋汁

Soup

Lobster Bisque with Puff Pastry

酥皮龍蝦濃湯

Main

Stuffed Pigeon with Cooked Barley in Red Wine Sauce

釀乳鴿配雞頭米 . 紅酒汁

or

Pan-fried Chilean Sea Bass with Fennel

煎智利鱸魚配茴香

or

Grilled Australian M5 Wagyu Beef with Seasonal Vegetables

澳洲 M5 和牛 配 時令蔬菜

Dessert

Earl Grey Tea Mousse Cake with Eggnog Ice Cream

伯爵茶慕斯蛋糕 配 蛋酒冰淇淋

\$598

每位 per person

House Red / House White / Sparkling Wine

+by gls \$68 + by blt \$330

add \$15 for a organic tea or soft drink, add \$30 for a house coffee

加\$15可升級精選茶飲或汽水，加\$30可升級咖啡

preparation takes time. thank you for your patience.

本餐廳食物均由廚師精心製作，敬請耐心等待。

+10% service charge the cents will be rounded to zero for fewer than fifty cents.

fifty to ninety cents will be rounded to one dollar

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Kids' Christmas menu

Starter

Mushroom Soup

蘑菇湯

Main

Linguine Carbonara

卡邦尼扁意粉

Or

Beef Burger with Fries

牛肉漢堡配薯條

Dessert

Christmas Sundae

聖誕冬日新地

\$228

每位 per person

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