



Starter

Japanese Hamachi, Salmon Roe, Cherry Tomato, Cucumber Sauce

日本油甘魚，三文魚籽，車厘茄，青瓜汁



Soup

Chestnut and pumpkin soup , Crab Meat tart

栗子南瓜湯，蟹肉撻



Main Course

Braised Australian Wagyu Beef Cheek, Asparagus, Christmas Stuffing, Red

Wine Gravy

燴澳洲和牛牛頰肉，聖誕餡料，紅酒汁

or



Pan-fried Chilean Seabass Fillet, French Bean, Horseradish Cream

香煎智利鱸魚，法邊豆，辣根忌廉

Dessert



Banana and Peanut Log Cake

香蕉花生樹幹蛋糕

\$588+10% per person

add \$50 for a glass of house wine

加\$50可升級一杯葡萄餐酒



billow
bar . seafood . bistro

Christmas Set Menu



billow
bar . seafood . bistro

Christmas Set Menu

