



CHRISTMAS SET DINNER FOR 2
\$1188

ENTRÉE

GARLIC PRAWN RATATOUILLE ROSETTE

zucchini, eggplant, chimichurri, red pepper sauce
蒜香大蝦配普羅旺斯燉菜

PAN SEARED HOKKAIDO SCALLOPS CAULIFLOWER PURÉE

cream, crispy prosciutto
香煎北海道帶子配椰菜花蓉

SOUP

CORN POTAGE

日式粟米忌廉濃湯

MAIN

(choice of 2)

US ANGUS RIB EYE (16OZ)

black truffle potato purée, chimichurri, red wine beef jus
燒美國安格斯肉眼扒配黑松露薯蓉

+\$98 UPGRADE TO
AUSTRALIAN WAGYU M7 SIRLOIN STEAK
澳洲M7和牛西冷扒配黑松露薯蓉

BAKED BARRAMUNDI FILLETS

basil, tomatoes, olives, capers
地中海烤盲曹魚柳

SMOKED ANGUS BEEF SHORT RIB

black truffle potato purée, citrus beef jus
煙燻美國安格斯牛小排配黑松露薯蓉

ABALONE SEAWEED RISOTTO

lotus root, onions, seaweed, dashi soy sauce
慢煮鮑魚配日式醬油意大利飯

SLOW COOKED AUSTRALIAN PORK CHOPS

onion gravy, fennel confit
慢煮澳洲豬扒配法式洋蔥汁

SWEETS

LEMON MERINGUE ÉCLAIRS

法式檸檬泡芙

CHOCOLATE MOUSSE

朱古力慕絲

10% service charge applies



Merry Christmas

ANY 2 DRINKS FROM BELOW FOR \$128

BEER

SHANDY

ASAHI
(BOTTLE)

CORONA
(BOTTLE)

PERONI
(DRAUGHT)

HANGRY DONUT
(DRAUGHT)

COCKTAIL

APPLE HIGHBALL

PEACH DIRTY LEMONADE

CLASSIC MOJITO

MOCKTAIL

VIRGIN BERRY MOJITO

BREAKFAST @ TIFFANY

TROPICAL PUNCH

STRAWBERRY LOVER

WHITE & SPARKLING

PROSECCO

*Conti Riccati Extra Dry
Italy*

SAUVIGNON BLANC

*Natale Verga
Italy*

PINOT GRIGIO

*Torresella
Italy*

RED

CABERNET SAUVIGNON

*Colle Dei Cipressi
Italy*

SHIRAZ

*Parker Coonawarra Estate
Australia*

NERO D'AVOLA

*Balliamo
Italy*



10% service charge applies