

CHRISTMAS DINING AND NEW YEAR CELEBRATION AT CRUISE ROOFTOP RESTAURANT & BAR



24/Dec
 Christmas Eve

5-course festive menu   

6:30pm - 10:30pm

HK\$988/person

25/Dec
 Christmas Day

5-course festive menu  

6:30pm - 10:30pm

HK\$888/person

31/Dec
 New Year's Eve

5-course festive menu  

6:30pm - 10:30pm

HK\$1,188/person



Party Favours



Santa Claus Visit



Christmas Carols



DJ Live Music into New Year

10% service charge will be applied

Five-course Christmas Set Dinner

24 & 25 Dec | 6:30pm – 10:30pm

Appetizer

Christmas Ice Platter with French Oysters (3 pcs) & Sea Urchin

Or

*Warm Red King Prawns & Burrata Cheese, Ginger, Marinade Heirloom Tomato, Basil,
Tendrill Pea*

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Puff Pastry Lobster Bisque

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Christmas Berry & Lime Sorbet with Champagne

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Main Course

*Christmas Roast Goose with Homemade Potato Ball, Braised Brussels, Caramel
Chestnuts, with Cranberry Sauce*

Or

*Grilled Beef Tenderloin & Pan-Fried Foie Gras with Homemade Potato Ball, Braised
Brussels, Caramel Chestnuts with Perigueux Sauce*

Or

*Steamed Sole Filled & Scallop Mousse with Pomme Chateau, Baby Spinach, Caramel
Chestnuts, with Mandarin Sauce*

Dessert

Christmas Chocolate Pudding, Ginger Cookies, Ice Cream

Coffee or Tea

New Year's Eve Countdown Set Dinner
31 Dec | 6:30pm – 10:30pm

Appetizer

*Sashimi Platter on Ice with Botan Shrimp, Tuna Bachiakmi, Scallop, Sea Urchin,
Hamachi, Shimaaji, Hanahoijsa, Nama Wasabi & Soy Sauce*

Or

Oscietra Caviar, Semi Dried Heirloom Tomato, Avocado Foam, Kaffir Lime

*

Lobster & Lemongrass Soup

*

Rosé Champagne Float with Raspberry Sorbet

Main Course

*Grilled US Wagyu Beef Sirloin & Pan-Fried Foie Gras with Caramelized Root Vegetables
and Pomme Chateaux with Red wine Jus, French Black Winter Truffle*

Or

*Baked Canadian Lobster & Mozzarella Cheese, with Potato Mousseline, Hawaii Papaya
& Baby Spinach Salad*

Or

*Deep-fried Chicken Roulade & Swiss Emmi Raclette Cheese and Tarragon Herbs with
Potato Mousseline, Hawaii Papaya & Baby Spinach Salad*

Or

*Baked Black Cod Fillet with Alaska Crabs Meat & Pancetta with Pied Bleu Mushroom,
Taggiasca Olives, Noilly Prat Wine Sauce, Pomme Chateaux*

Or

*Homemade Ravioli with Braised Iberico Bellota Pork Cheek with Pan-Fried Foie Gras
French Black Winter Truffle and Parmesan Cheese Foam*

Dessert

Cruise Baked Alaska

Coffee or Tea

New Year's Eve - Infinity Drink Package
31/12 | 9:30pm – 1:30am

With DJ Live Music into New Year!

Inclusive of Canapés, Unlimited House Champagne,
Selected Wine, House Beer & Soft Drinks



Tickets Presale: \$588*/person

Original Price: \$688/person

*Early Bird tickets until 30 Dec inclusive!

Advance reservations for all Christmas and New Year dining events are recommended, and tickets must be purchased for confirmed reservations. All prices are subject to 10% service charge unless otherwise specified.

Cruise

Reservation: +852 3896 9898

E-mail: cruise@hotelvic.com

Address: 23/F (West Tower) Hotel VIC, North Point Estate Lane, North Point