



ART IS IN THE AIR

— WISH YOU AN —
ARTISANAL CHRISTMAS

ARTUS

— K11 —



From one home to another...

The festive season is all about gathering your nearest and dearest and celebrating at home with a grand feast.

Get together at your Artisanal Home in Hong Kong to enjoy a hearty and

sumptuous Christmas & New Year filled with joy, peace and love.



歐美傳統上，聖誕是連場的流動盛宴，晨光依始，美饌嚐足一整天。

主廚糅合傳統及創意，薈萃東西方精髓，

設計一套輕怡卻豐盛的早午晚餐饗，由美滿的滋味體驗，

為佳節揭開新一頁。



CHRISTMAS EVE DINNER

ART IS IN THE AIR

FRENCH OYSTER | 法國蠔

yuzu kefir cream, shiso oil, oyster leaf and puffed quinoa
柚子克非爾乳酪，紫蘇油，蠔葉及炸藜麥

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COOKED LOBSTER CARPACCIO | 熟龍蝦片

warm ceviche sauce, jicama young coconut condiment,
crème fraiche and lobster roe powder
暖酸橘汁，沙葛椰青肉粒
鮮奶油及龍蝦籽粉

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OSCIETRA CAVIAR SOBA NOODLE | 鱒魚子醬蕎麥麵

shiitake soup and morel
香菇湯及羊肚菌

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ASIAN BEEF WELLINGTON | 亞式威靈頓牛柳

asian stuffed beef tenderloin in puff pastry, mulled wine jus,
orange-ginger glazed baby carrots and creamy potato mash
亞式酥皮釀牛柳，香料紅酒汁
橙薑汁小胡蘿蔔及忌廉薯蓉

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CITRUS | 柑橘

yuzu cream, fresh grapefruit and meringue
柚子忌廉，鮮葡萄柚及蛋白脆餅

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CHRISTMAS CHOCOLATE BALL | 朱古力聖誕球

banana-pineapple jelly, miso caramel and vanilla ice cream
香蕉菠蘿啫喱，味噌焦糖及雲呢拿雪糕

每位 \$1,288 per person

Prices are in HKD and subject to 10% service charge.

Please advise a member of our team if you have any allergies or dietary requirements.

價錢以港幣計算及需另收加一服務費。

若閣下有任何特別用餐要求或食物過敏，請通知服務員以推薦更合您心意的餐單。

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CHRISTMAS LUNCH

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TUNA TARTARE | 吞拿魚他他

soy sauce, sesame, wasabi, lime and spring onions

醬油，芝麻，日式芥辣，青檸及青蔥

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LOBSTER SOUP | 龍蝦湯

coconut lobster soup, lemongrass, galangal and ginger

椰子龍蝦湯，香茅，南薑及薑

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PAN-SEARED CHILEAN SEABASS | 香煎智利鱸魚

edamame puree, shiitake condiment, moromi miso glaze

枝豆蓉，香菇及麥粒味噌

or

CRISPY PORK PORCHETTA | 脆皮豬肉卷

asian stuffed roasted pork belly, asian pickled cabbage

apple sauce, parsnip puree and crisps

亞洲釀烤五花腩肉，亞洲酸菜

蘋果醬，歐洲甘筍蓉及炸歐洲甘筍片

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DATE PUDDING | 椰棗布丁

pecan, five spices caramel and vanilla ice cream

胡桃，五香焦糖和雲呢拿雪糕

每位 \$550 per person

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CHRISTMAS DINNER

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crème fraiche and lobster roe powder
暖酸橘汁，沙葛椰青肉粒
鮮奶油及龍蝦籽粉

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OSCIETRA CAVIAR SOBA NOODLE | 鱈魚子醬蕎麥麵

shiitake soup and morel
香菇湯及羊肚菌

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PAN SEARED CHILIAN SEABASS | 香煎智利鱸魚

edamame puree, shiitake condiment and moromi miso glaze
枝豆蓉，香菇及麥粒味噌

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CITRUS | 柑橘

yuzu cream, fresh grapefruit and meringue
柚子忌廉，鮮葡萄柚及蛋白脆餅

•

CHRISTMAS CHOCOLATE BALL | 朱古力聖誕球

banana-pineapple jelly, miso caramel and vanilla ice cream
香蕉菠蘿啫喱，味噌焦糖及雲呢拿雪糕

每位 \$1,500 per person

Prices are in HKD and subject to 10% service charge.

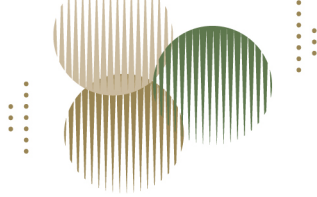
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NEW YEAR'S DAY LUNCH

CHEERS TO A FRESH START

SCALLOP CARPACCIO | 生帶子薄片

japanese scallop, asian salmorejo sauce and mixed micro herbs
日本帶子，亞式風味西班牙蕃茄汁及香草沙律

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ASIAN OYSTER RISOTTO | 亞式風味炸蠔意大利飯

seafood broth risotto, tempura oyster and seaweed
海鮮湯意大利飯，天婦羅炸蠔及紫菜

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"SATURDAY" BEEF ROAST | "週六"烤牛肉

beef sirloin, asian beef jus,
yorkshire pudding and roasted root vegetables
西冷牛肉，亞式牛肉汁，約克郡布丁及烤蔬菜

or

PAN SEARED BLACK COD | 香煎黑鱈魚

spätzles, baby vegetables and oyster leaves
德式刀削麵，蔬菜苗及蠔葉

•

BIG APPLE | 蘋果

roasted apple, white chocolate and ginger "Anglaise" cream
烤蘋果，白朱古力和薑味蛋奶醬

每位 \$550 per person

Prices are in HKD and subject to 10% service charge.

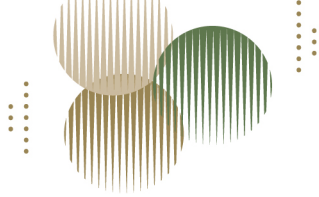
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NEW YEAR'S EVE DINNER

CHEERS TO A FRESH START

CRISPY BEEF TARTAR | 脆皮生牛肉他他卷

sambal and oscietra caviar

叁峇醬及鱈魚子醬

ASIAN SEAFOOD PLATTER | 亞洲海鮮拼盤

oysters, uni, hamachi sashimi and lobster

生蠔，海膽，油甘魚刺身及龍蝦

TORCHED MARINATED MACKEREL | 火炙醃鯖魚

cauliflower puree, pickled multicolor cauliflower and
egg yolk gel

椰菜花蓉，醃彩色椰菜花及蛋黃啫喱

SCALLOP PASTA | 帶子扁意粉

pan seared scallop, scallop broth, linguini pasta and fish roe

香煎帶子，帶子湯，扁意粉及魚子

SWEET & SOUR DEEP FRIED TURBOT | 甜酸炸多寶魚

tomato sweet & sour sauce and cabbage

番茄甜酸醬及生椰菜

SLOW COOKED BEEF SHORT RIB IN HONG SHAO SAUCE

紅燒慢煮牛肋骨

48h slow cooked beef short rib, hong shao sauce,
creamy mash potato, sautéed mushrooms and
sautéed pea shoot with garlic

48小時慢煮牛肋骨，紅燒醬

忌廉薯蓉，炒蘑菇及蒜蓉炒豆苗

ASIAN PEAR | 梨

lemon, vanilla and honey parfait

檸檬，雲呢拿及蜂蜜芭菲

BIG APPLE | 蘋果

roasted apple, white chocolate and ginger "Anglaise" cream

烤蘋果，白朱古力和薑味蛋奶醬

每位 \$1,688 per person

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FESTIVE DINING RESERVATIONS

節慶餐飲預訂座位

THE COMMUNE

10/F, K11 ARTUS, Victoria Dockside, 18 Salisbury Road, Tsim Sha Tsui, Kowloon

九龍尖沙咀梳士巴利道 18 號 Victoria Dockside K11 ARTUS 10 樓