

Siete Ocho

Festive Dinner Menu 節慶晚市套餐

24 Dec 2025

Serrano Ham, Fig & Artichoke Salad with Cheese & Truffle Balsamic
西班牙火腿, 無花果, 雅支竹芝士沙律 配 松露黑醋

★★★★★

Scallop al Ajillo with Miso Lemon Sauce
西班牙蒜香帶子 配 味噌檸檬醬

★★★★★

Lobster Bisque with Dill Cream
龍蝦濃湯 配 蒔蘿忌廉

★★★★★

Slow-Cooked Turkey Ballotine with
Honey Glazed Gammon Ham
慢煮火雞胸卷 配 蜜糖金門火腿

or或

Pan-fried Barramundi Fillet with Spanish Saffron Cream Sauce
香煎盲鰻魚柳 配 西班牙紅花忌廉汁

or或

Grilled Sirloin Steak with Truffle Red Wine Jus
香烤西冷 配 松露紅酒汁

★★★★★

Mille Feuille Praline Hazelnut Vanilla Custard with
Homemade Ice Cream
自家製薄脆拿破崙配軟雪糕

\$798*

Per Person每位

Inclusive of a glass of house wine or juice or soft drink (Add \$99 to upgrade to free-flow)

每位包含一杯 指定紅、白餐酒、果汁 或 汽水
(加\$99 可升級至任飲)

*Subject to 10% service charge *另設加一服務費

If you have any food allergies, please inform your server when ordering
如閣下有任何食物敏感或要求, 請於下單時通知餐廳服務人員

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Festive Dinner Menu 節慶晚市套餐

25 Dec 2025

Serrano Ham, Fig & Artichoke Salad with Cheese & Truffle Balsamic
西班牙火腿, 無花果, 雅支竹芝士沙律 配 松露黑醋

★★★★★

Scallop al Ajillo with Miso Lemon Sauce
西班牙蒜香帶子 配 味噌檸檬醬

★★★★★

Lobster Bisque with Dill Cream
龍蝦濃湯 配 蒔蘿忌廉

★★★★★

Slow-Cooked Turkey Ballotine with
Honey Glazed Gammon Ham
慢煮火雞胸卷 配 蜜糖金門火腿

or或

Pan-fried Barramundi Fillet with Spanish Saffron Cream Sauce
香煎盲鰮魚柳 配 西班牙紅花忌廉汁

or或

Grilled Sirloin Steak with Truffle Red Wine Jus
香烤西冷 配 松露紅酒汁

★★★★★

Churros with Vanilla Ice Cream
西班牙油條 配 雲尼拿雪糕

\$798*

Per Person每位

Inclusive of a glass of house wine or juice or soft drink (Add \$99 to upgrade to free-flow)

每位包含一杯 指定紅、白餐酒、果汁 或 汽水
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Festive Dinner Menu 節慶晚市套餐

31 Dec 2025

Serrano Ham, Fig & Artichoke Salad with Cheese & Truffle Balsamic
西班牙火腿, 無花果, 雅支竹芝士沙律 配 松露黑醋

★★★★★

Scallop al Ajillo with Miso Lemon Sauce
西班牙蒜香帶子 配 味噌檸檬醬

★★★★★

Lobster Bisque with Dill Cream
龍蝦濃湯 配 蒔蘿忌廉

★★★★★

Slow-Cooked Turkey Ballotine with
Honey Glazed Gammon Ham
慢煮火雞胸卷 配 蜜糖金門火腿

or或

Pan-fried Barramundi Fillet with Spanish Saffron Cream Sauce
香煎盲鰮魚柳 配 西班牙紅花忌廉汁

or或

Grilled Sirloin Steak with Truffle Red Wine Jus
香烤西冷 配 松露紅酒汁

★★★★★

Tiramisu Layered with Mascarpone, Kahlúa and Almond
非傳統提拉米蘇

\$798*

Per Person每位

Inclusive of a glass of house wine or juice or soft drink (Add \$99 to upgrade to free-flow)

每位包含一杯 指定紅、白餐酒、果汁 或 汽水
(加\$99 可升級至任飲)

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Festive Dinner Menu 節慶晚市套餐

1 Jan 2026

Serrano Ham, Fig & Artichoke Salad with Cheese & Truffle Balsamic
西班牙火腿, 無花果, 雅支竹芝士沙律 配 松露黑醋

★★★★★

Scallop al Ajillo with Miso Lemon Sauce
西班牙蒜香帶子 配 味噌檸檬醬

★★★★★

Lobster Bisque with Dill Cream
龍蝦濃湯 配 蒔蘿忌廉

★★★★★

Slow-Cooked Turkey Ballotine with
Honey Glazed Gammon Ham
慢煮火雞胸卷 配 蜜糖金門火腿

or或

Pan-fried Barramundi Fillet with Spanish Saffron Cream Sauce
香煎盲鱒魚柳 配 西班牙紅花忌廉汁

or或

Grilled Sirloin Steak with Truffle Red Wine Jus
香烤西冷 配 松露紅酒汁

★★★★★

Churros with Vanilla Ice Cream
西班牙油條 配 雲尼拿雪糕

\$558*

Per Person每位

Inclusive of a glass of house wine or juice or soft drink (Add \$99 to upgrade to free-flow)

每位包含一杯 指定紅、白餐酒、果汁 或 汽水
(加\$99 可升級至任飲)

*Subject to 10% service charge *另設加一服務費

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