ODYSSÉE

CREATIVE DINING

Celebrate New Year's Eve with Odyssee!

New Year Eve Dinner (31st December): The countdown menu starts with Kristal Gold Caviar, Brittany Abalone, Black Truffle and so on. Also, featuring for the main is USDA Kuro Wagyu. Lastly, bite in to Tomme de Savoie & L'Horloge for dessert.

- Guests booking for Dinner will need to pay the menu deposit + 10% service charge to secure the booking on the said dates. *Window seats will be arranged for guests by bookings "First come, First serve".

For bookings details, please contact our reservation team (Tasha). The contact details are as below.

Tel.: 2977 5266 *WhatsApp: 9838 5106*

Email Address: odyssee@jcgroup.hk

New Year Eve Experience

2280 per person

Matching Wine

3 Glasses 580 / 6 Glasses 880

Premium French Wine Tasting

6 Glasses 1080 per person / 7 Glasses 1288 per person

Snacks

Kristal Gold Caviar
Boston Lobster Salad / Cauliflower / Dashi

Brittany Abalone
Black Garlic / Lime Caviar / Butternuts

Black Truffle
Hokkaido Scallop / Egg Yolk Ravioli / Buckwheat

Organic Seabass
Grenobloise / Seaweed / Mash Potatoes

USDA Kuro Wagyu
Black Trumpet Mushrooms / Salsify / Malabar Sauce

Tomme de Savoie
Cheese / Honey / Crispy Rice

L'Horloge
Champagne / Yuzu / White Chocolate

Coffee or Tea / Sweets