

Christmas, New Year – with a difference

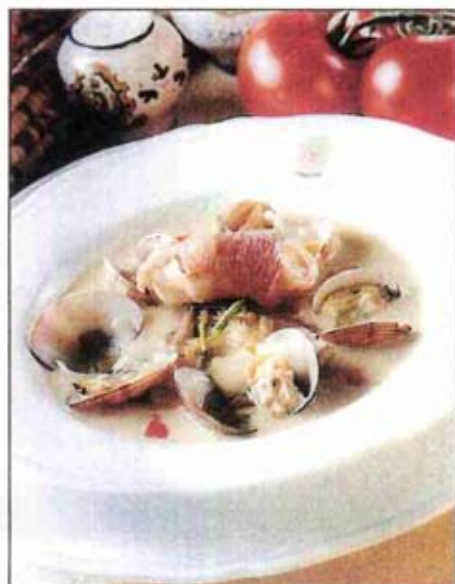
If the prospect of yet another roast turkey and Christmas pudding dinner leaves you wondering where the festive cheer has gone, Sabatini at The Royal Garden hotel has some very good news for you.

Billed as the gala dinners of all gala dinners, Sabatini's Christmas Eve and New Year's Eve dinner menus take on distinctly Italian themes and hold surprises for all.

Instead of the traditional turkey roast, the Gala Dinner menu on December 24 features oven roasted veal loin, stuffed with chestnuts and garnished with lentils and pumpkin mashed potatoes. The New Year's Eve Gala Dinner menu on December 31 replaces the Christmas bird with sirloin of Matsuzaka beef, gratinated with aromatic herbs, whole grain mustard and Barolo wine sauce.

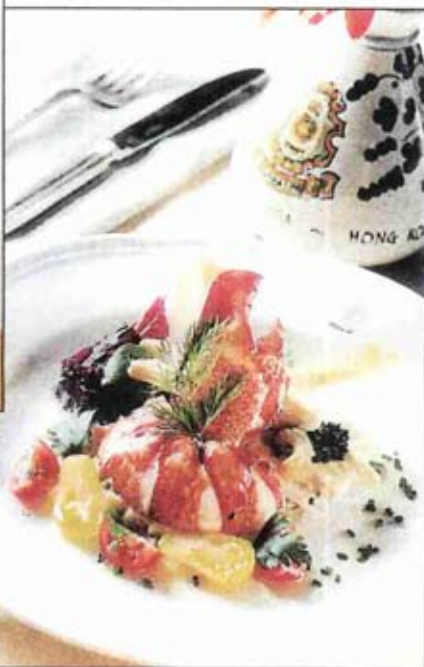
The festive season has never looked so different!

The six-course Christmas Eve dinner menu also includes an appetizer, soup, pasta course and a surprise dessert, plus coffee or



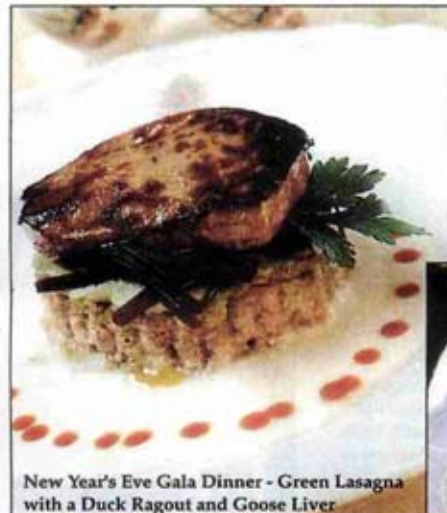
Left: Christmas Eve Gala Dinner - Chick-Peas Soup with Shrimps and Clams

Below: Christmas Eve Gala Dinner - Lobster Salad with Begula Caviar



tea and Italian cookies. The seven-course New Year's Eve dinner menu also features canapes, appetizer, rice and pasta courses and to finish a dessert – the surprise of the century. Tea, coffee and Italian cookies are also included.

The Christmas Eve Gala Dinner costs HK\$1,080 per person while the Gala Dinner on New Year's Eve costs HK\$1,180 per person. Both menus are subject to a ten percent service charge. For full details and reservations, please call 2733 2000.



New Year's Eve Gala Dinner - Green Lasagna with a Duck Ragout and Goose Liver



Above: Christmas Eve Gala Dinner - The Christmas Magic