



VALENTINE'S DAY DINNER MENU

Gillardeau Oyster "Amour"

Raw Gillardeau Oyster, Champagne Mignonette, Yuzu Cucumber, Micro Shiso & Rose

Scallop Carpaccio

Raw Hand Dived Scallops, Blood Orange Segments, Pink peppercorn Oil, Winter Radish & Kristal Caviar

Sunchoke Veloute

Sunchoke & Vanilla Veloute, Brioche Croutons & Black Truffle

Seared Foie Gras

Pan-Seared Foie Gras, Hazelnut Crumb, Caramelised Pear & Quince Puree, Fresh Pear, Maple Glazed Treviso & Sauternes Jus

Beef Tenderloin

Grilled Beef Tenderloin, Truffled Pommes Puree, Charred Radicchio Castelfranco, Baby Carrots & Bone Marrow Bordelaise

or

Boston Lobster

Butter Poached Boston Lobster, Truffled Pommes Puree, Charred Radicchio Castelfranco, Baby Carrots & Bisque Sauce

Chocolate

Valhrona Chocolate & Raspberry Heart, Rose & Lychee Centre, Warm Hibiscus Chocolate Sauce

6 Courses HK\$1,988

Sommelier's Wine Pairing

Choice of 3 glasses HK\$380

Sparkling Rose, n.v. Brut, Nyetimber, Sussex, England

Chardonnay, Kumeu River, Estate, Auckland, New Zealand

Château Tour Saint Christophe, St.Emilion, Bordeaux, France

Pinot Noir, Rising Estate, Yarra Valley, Australia

Prices are per person and the bill is subject to 10% service charge