



Valentine's Day Dinner Menu

Oyster & Caviar

Freshly Shucked Gillardeau Oyster, Oyster Velouté,
Oyster Leaf & Caviar



Foie Gras Terrine

Marinated Foie Gras, Perigord Truffle, Frisee Salad,
Truffle Vinaigrette & Cèpe Brioche



Lobster Bisque

Creamy Lobster Soup, Cognac & Tarragon



Hokkaido Scallop

Pan-Seared Scallop, Confit Leeks, Calamansi Beurre Blanc,
Nasturtium & Chives



Beef Tenderloin

Grilled Beef Tenderloin, Pommes Fondant, Braised Shallot, Mushroom Puree,
Sautéed Spinach & Beef Jus
or

Boston Lobster

Butter Poached Boston Lobster, Jerusalem Artichoke Puree, Roasted Swede,
Pickled Swede & Lobster Sauce



Peanut Butter & Cherry Love

SIX-COURSE HK\$1,888

2 HOURS FREE FLOW DRINK PACKAGE UPGRADE

Champagne Package include Selected Wines and Selected Cocktails

HK\$388 Per Person

Prices are in Hong Kong dollars and subject to 10% service charge



情人節晚市套餐

新鮮生蠔

配魚子醬、法式白汁及生蠔葉



法式鵝肝凍批

配佩里戈爾黑松露、菊苣沙律、松露油醋汁及牛油軟包多士



龍蝦濃湯



北海道帶子

配油封大葱、金桔法式白汁、旱金蓮及香蔥



香烤牛柳

配方旦馬鈴薯、燉紅蔥頭、蘑菇蓉、炒菠菜及牛肉汁
或

牛油水煮波士頓龍蝦

配耶路撒冷朝鮮薊蓉、烤及醃製瑞典蕪菁及龍蝦汁



車厘子芭菲配花生醬雪糕

六道菜套餐 每位 \$1,888

可加配兩小時無限供應
香檳飲品套餐，包括指定餐酒及雞尾酒

每位\$388

價格以港幣計算及加一服務費