

Valentine's Day

Set Dinner Menu

Antipasto 開胃前菜

Alaska Crab Cake with Remoulade Sauce

亞拉斯加蟹餅伴辣蛋黃醬

San Daniele Ham with Melon

聖丹尼爾火腿配蜜瓜

Smoked Salmon Mousse Choux Pastry

煙三文魚慕絲泡芙

Soup 湯

Roasted Cauliflower in Cream Soup with Scallop and Yuzu Caviar

烤椰菜花忌廉湯伴帶子及柚子魚子醬

Main Course 主菜

(Choose one of the following 任選以下一款)

Braised Red Wine Beef Cheek and Half Gratinated Black Truffle Lobster

served with Mashed Potato and Seasonal Vegetables

紅酒牛面頰肉,黑松露芝士焗龍蝦(半隻)配薯蓉及時蔬

or 或

Chicken Roulade Stuffed with Mushroom Duxelles Pate and

Half Gratinated Black Truffle Lobster

served with Mashed Potato and Seasonal Vegetables

野菌肝醬雞肉卷,黑松露芝士焗龍蝦(半隻)配薯蓉及時蔬

Dessert 甜品

Marinated Strawberry Shortcake with Cointreau Sabayon and Macaron

士多啤梨酥餅配君度橙酒沙巴翁及馬卡龍

Selection of Canned Beer or Soft Drinks

精選品牌啤酒或汽水

♥Inclusive of a complimentary bottle of Rosé

♥奉送粉紅玫瑰酒乙支

HK\$ 520

For one person 一位用

Prices are subject to 10% service charge 以上價格須另收加一服務費

Corkage fee 開瓶費：每瓶 HK\$250 per bottle | Cake-cutting fee 切餅費：每個蛋糕 HK\$150 per pound per cake.

If you have any concerns regarding food allergies, please alert your server prior to ordering.

若閣下對某種食物有過敏反應，請於點菜時通知服務員，以便作出妥善安排。