

# VALENTINE'S DAY DINNER 2021

(FOR 14 FEB 2021 ONLY)

## SEAFOOD

### *DELUXE SEAFOOD PLATTER*

*(CHILLED HALF LOBSTER, SNOW CRAB LEGS AND MUSSEL SERVED WITH LEMON WEDGE AND COCKTAIL SAUCE)*

特級海鮮拼盤

## STARTER

DICED SCALLOP AND PRAWN, CAVIAR AND SMASHED AVOCADO WITH  
MESCLUN SALAD AND MANGO DRESSING

帶子及鮮蝦他他

魚子醬, 牛油果, 香芒醋汁

## SOUP

PORCINI MUSHROOM CAPPUCCINO

泡沫牛肝菌濃湯

## ENTRÉE

HOMEMADE SPINACH AND RICOTTA RAVIOLI WITH BLACK TRUFFLE AND  
24 MONTH PARMIGIANO REGGIANO SHAVINGS

自家製意大利雲吞

(莧菜, 黑松露, 24 個月巴馬臣芝士)

## MAIN COURSE

PAN-ROASTED NORWEGIAN SALMON FILLET

HERBS POTATO, BUTTER POACHED GREEN ASPARAGUS WITH A CRUSTACEAN BISQUE

香烤挪威三文魚

香草焗薯, 蘆筍伴海鮮濃汁

OR 或

BAKED BLACK ANGUS BEEF CHEEK WELLINGTON

FONDANT POTATO, GLAZED CARROT WITH A RED WINE SAUCE

烤焗威靈頓黑安格斯牛面臉頰

燒薯, 甘筍, 紅酒汁

## DESSERT

70% DARK CHOCOLATE PUDDING WITH MIX BERRIES SAUCE SERVED WITH CHOCOLATE STRAWBERRY

70%黑朱古力布甸

朱古力士多啤梨及伴雜莓汁

HOMEMADE LIMONCELLO OR ILLY COFFEE

意大利檸檬甜酒或 ILLY 咖啡

Subject to 10% service charge 需另加一服務費  
Should you have any allergies, please notify your server  
如有任何食物敏感, 請於點菜時告訴我們