



Valentine's Day

4 COURSE SET DINNER

14 FEB 2025

APPETISERS

Thinly Sliced Veal & Tuna Tartare
Capers, anchovies & lemon dressing

or

Japanese Scallops Cocktail
Salmon roes, avocado & tomatoes

or

Morel Mushroom Salad
Asparagus, walnuts, parmesan, honey & red wine vinegar

Optional Addition

The Seafood Platter
King crab leg, scampi, oysters, clams & prawns
*Additional supplement of \$288 pp (min. 2 persons)

SOUPS

Clam & Tomato Soup
Fennel, onion & garlic oil

or

Traditional Minestrone
Pesto & crispy sourdough

MAINS

Roasted New Zealand King Salmon Fillet
Spiced chickpeas, pancetta, lime & lemongrass oil

or

Grilled Spanish Ibérico Pork Chop
Mixed vegetable cubes, pine nuts & raisins

or

Baby Beetroot Risotto
Gorgonzola & hazelnuts

DESSERT

Dark Chocolate & Raspberry Tart
Vanilla cream

TEA/COFFEE

\$888 pp

Prices are in Hong Kong dollars and subjects a 10% service charge.
Please advise our staff if you have any food allergies or intolerances.

 Vegetarian



四道菜情人節晚宴套餐

2025年2月14日

前菜

薄切牛仔肉片和吞拿魚蓉
水瓜柳、銀魚柳、檸檬沙律汁

或

日本鮮帶子沙律
三文魚子、牛油果、蕃茄

或

羊肚菌沙律
露筍、合桃、巴馬臣芝士、蜜糖紅酒醋汁

附加選擇

海鮮拼盤

皇帝蟹腳、龍蝦仔、生蠔、蜆、蝦
每位另加HK288 (兩位起計)

湯

鮮蜆蕃茄湯

茴香、洋蔥、香蒜油

或

傳統意大利菜湯

香草醬、脆酸種麵包

主菜

香煎紐西蘭皇帝三文魚柳

香料燴雞心豆、意大利煙肉、青檸、香茅油

或

香燒西班牙黑毛豬扒

燴雜菜粒、松子、提子乾

或

紅菜頭意大利飯

戈貢佐拉芝士、榛子

甜品

朱古力紅桑子撻

雲呢拿忌廉

咖啡 或 茶

每位\$888