

VALENTINE 5-COURSE SET MENU

AMUSE BOUCHE 席前小食

Huître Rockfeller

Baked Oyster with Spinach & Parmesan Cheese 芝士菠菜焗蠔

APPETIZER 前菜

Carpaccio Di Pesce Spada Agli Agrumi

Swordfish Carpaccio with Citrus Fruits 柑橘劍魚薄片

Or 或

Royale De Foie Gras Avec Velouté De Châtaigne

Foie Gras Royale with Chestnut Velouté 栗子奶油鵝肝

SOUP 餐湯

Soupe De Pommes De Terre Aux Truffe

Truffled Potato Soup 松露薯仔湯

MAIN COURSE 主菜

Merluzzo In Alle Erbe In Crosta

Baked Herb Crusted MSC Wild Cod Fish Fillet with Hollandaise Sauce & Carrot Cream
香草脆皮鱈魚柳配荷蘭醬和胡蘿蔔奶油

Or 或

Tournedos Rossini

Pan Fried Angus Beef Tenderloin with Spinach Foie Gras & Truffle Jus
香煎安格斯牛柳配菠菜鵝肝和松露汁

DESSERT 甜品

Mousse Au Chocolate Blanc Et Fruit De La Passion

White Chocolate & Passionfruit Mousse

白朱古力百香果慕斯

每位港幣HK\$488 Per Person

Prices are Subject to 10% Service Charge. 另加一服務費

Corkage fee per bottle of 750ml HK\$200. 開瓶費每瓶(750毫升)港幣200元

Please inform us if you have any food allergies or dietary preferences. 如果您對任何食物有過敏反應，請告知我們。