



Valentine's Day 5-Course Dinner Menu

First Course

*Canadian Jumbo Spot Shrimp Carpaccio,
Crab Roe and Caviar*
加拿大珍寶生牡丹蝦薄片、蟹籽及魚子醬

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Second Course

*Pan-fried Foie Gras
with Martini Sauce*
香煎鵝肝
配馬丁尼醬

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Soup

Chicken and Mushroom Consommé
法式雞肉蘑菇清湯

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Entrée

*Irish Organic Salmon
with Scallop, Green Pea and Asparagus Puree*
愛爾蘭有機三文魚
配帶子、青豆及蘆筍蓉

Or

*US Prime Angus Beef Tenderloin
with Glazed Apple, Banana Shallot, Black Garlic Sauce*
美國頂級安格斯牛柳
配燴蘋果、法國乾蔥、黑蒜汁

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Dessert

Fondant au Chocolat with Vanilla Ice Cream
朱古力心太軟配雲呢拿雪糕

HK\$2,088

(for 2 persons 兩位用)

Inclusive a bottle of Prosecco 以上價錢已包一支意大利氣酒

Please advise our server of any food allergies 如對任何食物有過敏反應，請於點餐時通知服務員
Prices are subject to 10% service charge 另收取加一服務費

