

MOOO!

Valentine's Special Dinner

February 13-15th, 2025

Appetiser

(Select One)

Duo of Salmon

*salmon crudo, smoked salmon tartare, potato rosti
citrus vinaigrette*

Slow Cooked Brisket Ravioli

mushroom duxelles & foie gras sauce

Roasted Cauliflower Soup

crispy cauliflower mushroom & porcini seasoning

Main Course

(Select One)

Australian Beef Tenderloin

watercress salad, crispy noodle and beef jus

Pan Fried Seabass

broccolini, lobster Mac n Cheese

Roasted USDA Pork Rack

roasted apple rosemary mostarda

Australian 200 Days Rib Eye (Add on \$90)

watercress salad, crispy noodle and peppercorn sauce

Dessert

Raspberry Pistachio Mousse

butterfly pea yuzu jelly

Freshly Brewed Coffee or Tea

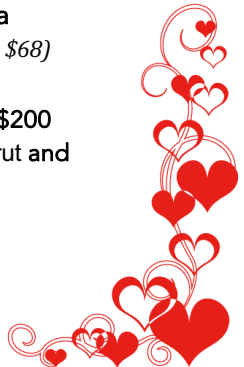
Upgrade to Love Cupid Cocktail (Add on \$68)

Wine Pairing 2 glasses – Add on \$200

Nicolas Feuillatte Reserve Exclusive Brut and
Peppoli Chianti Classico DOCG

HK\$ 528 per person

+ 10% service charge



MOOD!

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頭盤

(選擇一項)

三文魚二重奏

鮮三文魚、三文魚他他、馬鈴薯餅&橘子醋

慢煮牛腩意大利雲吞

蘑菇醬,鵝肝汁

烤椰菜花湯

香脆椰菜花菇,牛肝菌粉

主菜

(選擇一項)

澳洲牛柳

西洋菜沙律、香脆麵條,牛肉汁

香煎鱸魚

西蘭花苗、芝士龍蝦通心粉

烤美國豬架

烤蘋果迷迭香芥末醬

澳洲肉眼牛扒 (另加 90 元)

西洋菜沙律,香脆麵條,胡椒汁

甜品

紅桑子開心果慕斯

蝶豆花柚子果凍

咖啡或茶

升級飲品 Love Cupid Cocktail (另加 \$68)

兩杯 餐酒配搭另 - 另加港幣 \$200

Nicolas Feuillatte Reserve Exclusive Brut and
Peppoli Chianti Classico DOCG

HK\$ 528 每位

+ 10% 服務費

