

# Valentine's Special Dinner 情人節晚餐

February 13-15<sup>th</sup>, 2025 | 2025年2月13-15日

## Appetiser 頭盤

(Select One 選擇一項)

### Crab Tartare with Gazpacho Sauce

Crab Lump, Avocado Purée, Fennel Salad, Passion Fruit Vinaigrette  
鮮蟹肉配西班牙蕃茄醬 鮮蟹肉、牛油果蓉、茴香沙拉、百香果醋

### Pan Seared Foie Gras with Fig Tart

Balsamic Reduction, Caramelised Onion, Herbs Salad, Fresh Fig  
香煎鵝肝配無花果餡餅 香醋汁、焦糖洋蔥、香草沙拉、新鮮無花果

### Sweet Potato & Apple Soup

Cinnamon Cream, Sage  
番薯蘋果湯 肉桂忌廉、鼠尾草

## Main Course 主菜

(Select One 選擇一項)

### Filet Mignon Steak Oscar

8oz Filet, Alaskan King Crabs Leg, Lobster Bearnaise, Crispy Potato Discs  
奧斯卡牛柳 8安士牛柳、阿拉斯加帝王蟹腳、龍蝦蛋黃醬、脆薯仔

### Salmon Ballotine

Champagne Beurre Blanc, Avruga Caviar, Zucchini Noodles  
法式烤三文魚 法式香檳汁、仿魚子醬、意大利青瓜麵

## Dessert 甜品

### Sweet Dessert Platter

Mille Feuille with Vanilla Custard & Fresh Raspberry,  
Pavlova with Passionfruit Cream & Fresh Passionfruit Pistachio Cream Puff  
甜品拼盤 香草奶油醬同新鮮覆盆子千層酥餅, 蛋白甜餅配百香果奶油和新鮮百香果, 開心果奶油芭芙

### Freshly Brewed Coffee or Tea 咖啡或茶

Upgrade to Cappuccino / Latte / Mocha (+\$30) or Floral Diamond Mocktail / Love Cupid Cocktail (+\$99)  
+\$30 升級至 卡布奇諾/拿鐵/摩卡咖啡 或 或可升級無酒精雞尾酒 Floral Diamond 或 有酒精雞尾酒 Love Cupid 另加\$99

### Wine Pairing 2 glasses – Add on \$200 兩杯 餐酒配搭另 – 另加港幣 \$200

Bellingham Bernard Series Old Vine Chenin Blanc and Majella Cabernet Sauvignon

HK\$ 988 per person + 10% service charge

每位 HK\$ 988 另收 10% 服務費

\*Advance deposit of \$500 per person is required to secure your reservation on the 14<sup>th</sup> of February

\*每人需提前支付 500 美金嘅押金以擔保你喺 2 月 14 日嘅預訂

