

Valentine's Day

SET DINNER MENU

情人節晚餐 AVAILABLE FROM FEBRUARY 13 - 15, 2026

AMUSE BOUCHE 餐前小食

Salmon Tartare 三文魚他他
avocado purée, citrus jelly, tartlet 牛油果蓉，柑橘啫喱，餡餅

❖ *Louis Roederer, Collection 245, NV Champagne, France* ❖

APPETISER 頭盤

select one 選一

Scallop Crudo 帶子刺身薄片
arugula, pinenut, preserved lemon gremolata
火箭菜，松子仁，鹽漬檸檬意大利香草醬

Lobster Bisque 龍蝦濃湯
lobster meat, fresh chives
龍蝦肉，細香蔥

Beef Tartare 生牛肉他他
truffle aioli, ciabatta toast 松露蛋黃醬，意大利香草多士

❖ *Robert Weil, Riesling Trocken, 2023 Rheingau, Germany* ❖

MAIN COURSE 主菜

select one 選一

Filet Oscar 香煎奧斯卡牛柳配蟹肉
Alaska crab leg, bearnaise sauce
truffle mashed potato, pastrami asparagus
阿拉斯加蟹腳，賓尼士汁，松露薯蓉，煙燻牛肉蘆筍卷

Chilean Seabass 智利海鱸
green pea and potato purée, vichy baby carrots
avruga caviar, champagne beurre blanc
青豆薯蓉，法式嫩甘筍，鮭魚魚子醬，香檳汁

USDA Prime Sirloin 美國 USDA Prime 西冷 (+\$180)
slipper lobster, chimichurri butter 琵琶蝦，阿根廷青醬牛油

❖ *Villa Antinori, Chianti Classico Riserva DOCG Sangiovese, 2021 Chianti, Italy* ❖

DESSERT 甜品

Raspberry Mousse blackberry coulis, nuts
紅桑子慕斯 黑莓果醬，果仁

每位 HK\$1,188 per person + 10% s.c



WINE PAIRING 餐酒搭配 (+\$388 / person 每位)

COFFEE / TEA 咖啡/茶 (另加 Additional \$28)

upgrade to cappuccino / latte / mocha (+\$38) 升級至 泡沫咖啡 / 拿鐵 / 摩卡咖啡 (另加 \$38)

Advance deposit of \$500 per person is required to secure your reservation on the 14th of February 訂枱需預繳每位港幣 \$500 作留位費用

OMAROO
GRILL