

# Valentine's Day

## SET DINNER MENU

Menu is available from 13-15<sup>th</sup> of February 2026

Welcome Drink Moët & Chandon Brut Imperial, NV Champagne

### *Amuse Bouche* 餐前小食

#### **Steak Tartare**

filet mignon, truffle aioli, ciabatta toasted

### *Appetiser* 頭盤

(Select One)

#### **White Asparagus**

onsen egg, caviar, crispy prosciutto, hollandaise sauce

#### **Lobster Bisque**

lobster meat, fresh chives

#### **Seafood Platter**

(suitable for two - Add on \$120)

lobster, crab lumps, oysters, sea whelk, prawn, scallops  
clams, mussels, smoked salmon, salmon & tuna sashimi

### *Main Course* 主菜

(Select One)

#### **Beef Rossini**

filet mignon, pan seared foie gras, mushroom duxelles, brioche toasted, bone marrow red wine sauce

#### **Salmon Ballotine**

champagne beurre blanc, avruga caviar, zucchini noodles

#### **Wagyu Sirloin Kiwami MB9+**

watercress, crab cake, bearnaise sauce

(Add on \$180)

### *Dessert* 甜品

#### **Red Velvet Chocolate Cake**

vanilla foam, hazelnut tuille, raspberry sorbet



### **WINE PAIRING** (Add on \$120 / glass)

Bellingham Bernard Series Old Vine Chenin Blanc | Marques de Murrieta Reserva DOCa  
Moët & Chandon Brut Imperial, NV Champagne

HK\$ 1,128 per person + 10% service charge

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

# Valentine's Day

## SET DINNER MENU 情人節晚餐

Menu is available from 13-15<sup>th</sup> of February 2026 年 2 月 13-15 日

餐前飲品 法國 Moët & Chandon 香檳

### *Amuse Bouche* 餐前小食

**Steak Tartare** 澳洲生牛肉他他  
牛柳，松露蛋黃醬，意大利麵包多士

### *Appetiser* 頭盤

(選擇一項)

**White Asparagus** 白蘆筍  
溫泉蛋，魚子醬，意大利火腿，荷蘭醬

**Lobster Bisque** 龍蝦濃湯  
龍蝦肉，細香蔥

### *Seafood Platter* 海鮮拼盤

(2 人份量, 另加 \$120)

龍蝦、蟹肉、生蠔、螺、大蝦、帶子、蜆、青口、煙三文魚、三文魚及吞拿魚刺身

### *Main Course* 主菜

(選擇一項)

**Beef Rossini** 羅西尼牛柳  
香煎鵝肝、蘑菇蓉、烘牛油軟包、牛骨髓紅酒汁

**Salmon Ballotine** 法式三文魚卷  
法式香檳汁、仿魚子醬、意大利青瓜麵

**Wagyu Sirloin Kiwami MB9+ MB9+** 和牛西冷扒  
西洋菜、蟹餅、賓尼士汁  
(另加 \$180)

### *Dessert* 甜品

**Red Velvet Chocolate Cake** 紅絲絨朱古力蛋糕  
雲尼拿泡沫、榛子瓦片、紅桑子雪葩



### 葡萄酒搭配可按杯供應 (\$120/杯)

Bellingham Bernard Series Old Vine Chenin Blanc | Marques de Murrieta Reserva DOCa  
Moët & Chandon Brut Imperial, NV Champagne

每位 HK\$ 1,128 另收 10% 服務費

\* 訂枱需預繳每位港幣 \$500 作留位費用