

Valentine's 3-Course Set Dinner 情人節晚餐

Menu is available from 13-15th of February 2026

Welcome Drink Moët & Chandon Brut Imperial, NV Champagne

Amuse Bouche 小食

Steak Tartare

filet mignon, truffle aioli, ciabatta toasted

Appetiser 頭盤

(Select One 選擇一項)

White Asparagus

onsen egg, caviar, crispy prosciutto, hollandaise sauce

Lobster Bisque

lobster meat, fresh chives

Seafood Platter (Add on \$120)

(suitable for sharing)

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

Main Course 主菜

(Select One 選擇一項)

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+ (Add on \$180)

watercress, crab cake, bearnaise sauce

Dessert 甜品

Red Velvet Chocolate Cake

vanilla foam, hazelnut tuille, raspberry sorbet



WINE PAIRING

Bellingham Bernard Series Old Vine Chenin Blanc | Marques de Murrieta Reserva DOCa
Moët Chandon Brut Imperial, NV Champagne
(Add on \$120 / glass)

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

* 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



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Menu is available from 13-15th of February 2026 年 2 月 13-15 日

Welcome Drink Moët & Chandon Brut Imperial, NV Champagne

Amuse Bouche 小食

Steak Tartare 澳洲生牛肉他他
filet mignon, truffle aioli, ciabatta toasted
牛柳，松露蛋黃醬，意大利麵包多士

Appetiser 頭盤

(Select One 選擇一項)

White Asparagus 白蘆筍
onsen egg, caviar, crispy prosciutto, hollandaise sauce
溫泉蛋，魚子醬，意大利火腿，荷蘭醬

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

Seafood Platter 海鮮拼盤
(suitable for sharing) (Add on \$120)
lobster, crab lumps, oysters, sea whelk, prawn, scallops, clams, mussels, smoked salmon, salmon & tuna sashimi
(適合分享) (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

(Select One 選擇一項)

Beef Rossini 羅西尼牛柳
filet mignon, pan seared foie gras, mushroom duxelles, brioche toasted, bone marrow red wine sauce
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
champagne beurre blanc, avruga caviar, zucchini noodles
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 (+ \$180)
watercress, crab cake, bearnaise sauce
西洋菜、蟹餅、賓尼士汁

Dessert 甜品

Red Velvet Chocolate Cake 紅絲絨朱古力蛋糕
vanilla foam, hazelnut tuille, raspberry sorbet 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)

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Moët Chandon Brut Imperial, NV Champagne

每位 HK\$ 1,128 另收 10%服務費

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