

## Valentine's Lunch

Welcome drink of Chateau de Berne Inspiration Rosé 餐前飲品 法國粉紅酒

### Appetiser 頭盤

Select One 選擇一項

#### Roasted Cherry Tomato & Mozzarella Salad

arugula, roasted pine nuts, balsamic glaze  
焗櫻桃茄水牛芝士沙律 火箭菜, 松子仁, 黑醋醬

#### Duo of Salmon Tartare

shallots, capers, jalapeno, tobico, cucumber, avocado  
purée, horseradish cream 三文魚他他二重奏  
干蔥、水瓜柳、墨西哥辣椒、飛魚子、青瓜牛油果茸和辣根忌廉

#### Truffle Cauliflower Soup

roasted cajun cauliflower florets  
松露椰菜花湯

#### Crab Cake +Add on \$68

coleslaw, tartar sauce  
蟹餅配他他醬, 沙拉菜

### Main Course 主菜

Select One 選擇一項

#### Grilled Prawn Pasta

sofrito, lobster cream sauce, chives  
香蒜大蝦意粉  
索夫利特醬, 龍蝦忌廉汁, 細蔥

#### Pan Seared Barramundi Fillet

broccolini, mashed potato, mango salsa  
roasted cherry tomatoes  
香煎海鱸魚 西蘭花苗, 薯蓉, 芒果莎莎, 烤車厘茄

#### Grilled New Zealand Beef Tenderloin

mashed potato, asparagus, crab lumps  
choron sauce  
烤紐西蘭牛柳 薯蓉, 蘆筍, 蟹肉, 修隆醬

#### 200-day Sirloin +Add on \$180

mashed potato, asparagus, crab lumps  
choron sauce  
200 日穀飼西冷 薯蓉, 蘆筍, 蟹肉, 修隆醬

### Dessert 甜品

#### Red Velvet Chocolate Cake

Vanilla Foam, Hazelnut Tuille, Raspberry Sorbet  
紅絲絨朱古力蛋糕 雲尼拿泡沫、榛子瓦片、紅桑子雪葩

### Beverage Options

2-Hour Free Flow Drinks Package 兩小時暢飲: HK\$240 per person

Wine Pairing 葡萄酒配搭: Valdobbadiene Col de Salici Prosecco \$80  
Chateau de Berne Inspiration Rosé \$80 | Majella Cabernet Sauvignon \$90

每位 HK\$418 per person

plus 10% service charge. 另加一服務費