

Valentine's Day

SET DINNER MENU 情人節晚餐

Available from 13-15th of February 2026 年 2 月 13-15 日

Welcome Drink Piper-Heidsieck Cuvée Brut NV Champagne 餐前飲品 法國香檳

Appetiser 頭盤

(Select One 選擇一項)

King Salmon Tartare with Potato Rosti

Pickled Shallot, Dill Emulsion

帝王三文魚他他配香煎薯餅

醃紅蔥頭，刁草汁

Pan Seared Foie Gras 香煎鵝肝

Fresh Figs, Friss, Brioche Toasted, Raspberry Gel

Balsamic Reduction

新鮮無花果，烤牛油軟包，紅桑子啫喱，意大利黑醋汁

Beef Consommé 牛肉清湯

Slow Cooked Short Rib 慢煮牛肋條

Main Course 主菜

(Select One 選擇一項)

French Spring Chicken Roulade 法式春雞卷

Crushed Potatoes, Mushroom Fricassee 香脆新薯，法式燴蘑菇

Pan Seared Cod Fillet 香煎鱈魚

Basil Oil, Pancetta, Lentil Bean Ragout 羅勒油，意式煙肉，小扁豆燉菜

Premium Black Angus Rib Eye 黑安格斯肉眼牛排 (340g)

Creamy Mashed Potato, Asparagus with Beef Jus 香滑薯蓉，蘆筍，牛肉汁

Australian 350 days M6-7 Wagyu Sirloin (Add on \$120)

Truffle Mashed Potato, Asparagus with Madeira Sauce

澳洲 350 日穀飼 M6-7 和牛西冷 松露薯蓉，蘆筍，馬德拉醬 (另加\$120)

Dessert 甜品

Chocolate Lovers

72% Chocolate Tart and White Chocolate Mousse

72%朱古力撻 白朱古力慕絲



WINE PAIRING 葡萄酒搭配可按杯供應 (Add on \$95 / glass 杯)

Twinwoods Cabernet Sauvignon | Twinwoods Chardonnay | Chateau Berne Inspiration Rosé

HK\$ 998 per person + 10% service charge

每位 HK\$ 998 另收 10% 服務費

* Advance deposit of HK\$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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TSIM SHA TSUI EAST **steakhouse**