MOOO!

Valentine's Special 情人節晚餐

3-course Set Dinner Menu

Appetiser 頭盤

(Select One)

Hokkaido Scallop Tartare
avocado, tobico, preserved lemon gremolata

Roasted Bone Marrow (+$80)
shallot marmalade, mushroom duxelles
duck mousse, truffle toasted

French Smoked Duck Breast
golden beet, feta cheese, dried cranberry
balsamic reduction

Cream of Forest Mushroom (V)
mushroom duxelles, truffle oil

Main Course 主菜

(Select One)

French Spring Chicken
crushed potato, mushroom fricassee, chicken gravy

Pan Seared Salmon
crab meat, shrimp, grilled broccolini, provencal sauce, peppered tomato mousse

Filet Mignon
crispy potato disk, duck mousse, bone marrow red wine sauce

Surf & Turf (+$130)
slow cooked 100-days sirloin, prawn thermidor, crushed potato, baby carrot, beef jus

Dessert 甜品

Raspberry Pistachio Cheesecake
lemon ginger jam

Wine & Cocktail Drinks

One (1) Glass of Prosecco / Red Wine or White Wine (+$80)

One (1) Glass of Special Cocktail "That Fuzzy Feeling" (+$98)
chill violet gin, elderberry liquid, lime, grenadine, egg white

HK$ 568 per person + 10% service charge

** Advance deposit of $300 per person is required to secure your reservation on the 14th of February*
訂枱需預繳每位港幣 $300 作留位費用

Menu is available from 13-15th of February 2026 年 2 月 13-15 日
1st Seating: 6.00pm – 8.00pm 2nd Seating: 8.30pm onwards

Valentine's Special Set Dinner 情人節晚餐

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

Appetiser 頭盤 (Select One)

Hokkaido Scallop Tartare 北海道帶子他他
avocado, tobico, preserved lemon gremolata
牛油果，飛魚子，鹽漬檸檬意大利香草醬

Roasted Bone Marrow 烤牛骨髓 (+$80)
shallot marmalade, mushroom duxelles
duck mousse, truffle toasted
紅蔥頭果醬，蘑菇蓉，鴨肝慕斯，松露多士

French Smoked Duck Breast 法式煙鴨胸
golden beet, feta cheese, dried cranberry
balsamic reduction
金菜頭，發達芝士，蔓越莓乾，意大利黑醋汁

Cream of Forest Mushroom (V) 野菌忌廉湯
mushroom duxelles, truffle oil
蘑菇菌，松露油

Main Course 主菜 (Select One)

French Spring Chicken 法式春雞
crushed potato, mushroom fricassee, chicken gravy 香脆新薯，法式燴蘑菇，雞肉肉汁

Pan Seared Salmon 香煎三文魚
crab meat, shrimp, grilled broccolini, provencal sauce, peppered tomato mousse
蟹肉，蝦，烤西蘭花苗，普羅旺斯醬汁，香椒蕃茄慕斯

Filet Mignon 牛柳
crispy potato disk, duck mousse, bone marrow red wine sauce
香脆新薯，鴨肝慕斯，牛骨髓紅酒汁

Surf & Turf 海陸雙拼 (+$130)
slow cooked 100-days sirloin, prawn thermidor, crushed potato, baby carrot, beef jus
慢煮 100 日西冷，法式焗蝦，香脆新薯，嫩甘筍，牛肉汁

Dessert 甜品

Raspberry Pistachio Cheesecake *lemon ginger jam*
紅桑子開心果芝士蛋糕 *檸檬薑果醬*

Wine & Cocktail Drinks

One (1) Glass of Prosecco / Red Wine or White Wine 汽泡酒/紅酒/白酒 一杯 (+$80)

One (1) Glass of Special Cocktail "That Fuzzy Feeling" 情人節雞尾酒 (+$98)
chill violet gin, elderberry liquid, lime, grenadine, egg white

HK$ 568 每位 另加一服務費

* 訂枱需預繳每位港幣 $300 作留位費用
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