



Valentine's Day Dinner

情人節四道菜晚餐

Appetiser 前菜

Norwegian Salmon Carpaccio

with Caviar, Citrus Mustard Dressing, and Lobster Foam

挪威三文魚薄切配魚子、果香芥末汁及龍蝦泡沫

Soup 湯品

Lobster Bisque with Shredded Beef Cheeks on Buttered Toast

龍蝦湯配牛面頰絲牛油多士

Main Course 主菜

Traditional Lobster Thermidor (Half) and Grilled Beef Tenderloin

with Whipped Truffle Potatoes and Zucchini Timbale in Champagne Sauce

法式芝士焗龍蝦 (半隻) 拼牛柳

伴松露薯蓉、意大利青瓜添寶及香檳汁

Dessert 甜品

Raspberry Lychee Mousse with Rose

玫瑰花紅桑子荔枝慕斯蛋糕

兩位港幣 HK\$1,314 for two persons

with one bottle of rosé, white wine, or red wine

奉送 特選粉紅汽泡酒、白葡萄酒 或 紅葡萄酒乙瓶

All prices are subject to a 10% service charge 所有價目另設加一服務費

Please do alert our staff of any potential food allergies 如有任何喜好或食物敏感，請與我們的服務員聯絡