

Valentine's Day Set Dinner Menu

情人節浪漫晚宴

Welcome Cocktail or Mocktail
Alone But Never Lonely 單身不地獄
Jade Butterfly 玉蝴蝶

Seared Scallop, Mango Carpaccio, Garden Salad, Honey Lime Dressing
香煎帶子、芒果薄切、田園沙律、蜜糖青檸汁

Bouillabaisse, Parmesan Chips
海龍皇湯、巴馬芝士脆片

**Charles Le Bel, Inspiration 1818 - By Billecart-Salmon, Brut,
Mareuil-sur-Aÿ, Champagne, France**

or

Greywacke, Sauvignon Blanc, Marlborough, New Zealand

Pan-fried Sea Bass, Wrapped Scallop Mousses, Blue Mussel
Grilled Lobster Tail, Saffron Cream Sauce
香煎海鱸魚、帶子慕絲、藍青口卷
烤龍蝦尾、番紅花忌廉汁

Or

Roasted Wagyu Beef Tenderloin, Slow-cooked Chicken Roulade
Sautéed Wild Mushroom, Truffle Beef Jus
焗和牛牛柳、慢煮雞卷
炒野菌、松露燒汁

Greywacke, Sauvignon Blanc, Marlborough, New Zealand

Or

Cuvelier Los Andes, Coleccion Red Blend, Mendoza, Argentina

Osmanthus Lime Banana Pie
桂花青檸香蕉批

Freshly Brewed Coffee or Tea 即磨咖啡或茶

HK\$1,188 for 2 persons
兩位用港幣1,188元

Sommelier Wine Pairing Selection 品酒師精選餐酒配對
Additional HK\$228 per person 每位另加港幣 228 元
Please choose two wines from the selections above
請從以上選擇點選兩款餐酒