



## 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

#### **Porcini Mushroom Cappuccino**

with Black Truffle and Crisp Kale

牛肝菌卡布奇諾配黑松露及脆羽衣甘藍

### Main Course 主菜

#### **Boston Thermidor (Half) and Grilled Beef Tenderloin**

with Potato Purée and Zucchini Timbale in Pepper Jus

法式波士頓芝士焗龍蝦 (半隻) 拼牛柳

伴薯蓉、意大利青瓜添寶及黑椒汁

### 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

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