

Valentine Day – February 14th

HK\$988 +10% service charge per couple **Wine Pairing: HK\$248 + 10% service charge per person**

AMUSE BOUCHE

Le Saumon mariné & blinis, crème d'Aneth

Marinated salmon & blinis, dill cream

醃製三文魚薄片配迷你鬆餅伴刁草忌廉汁

Chandon Brut "Avec Amour" edition.

APPETIZER

L'assiette de fruits de mer à partager

Seafood platter to share

Irish Brown crab, Oysters, Cold Water Prawn, Sea Whelks and Razor clams

Served with a brandied cocktail sauce

海鮮拼盤

愛爾蘭麵包蟹、新鮮生蠔、凍蝦、海螺、蜆子

配白蘭地雞尾酒醬

Schlumberger Les Princes Abbes, Riesling, Alsace, France, 2015

SOUP

La "Bouillabaisse"

Traditional South of France seafood "Bouillabaisse" soup

Lobster and fish bisque, pieces of seabass, mussels and prawns, served with a Rouille mayonese sauce.

傳統法式海鮮湯

龍蝦及魚濃湯、鱸魚、青口、蝦配蒜香蛋黃醬

CHOICE of MAIN COURSE

(Order taken on reservation)

Le Boeuf, os à moelle et pomme Duchesse truffée, sauce au vin

Pan-fried beef tenderloin, roasted bone marrow and truffle pomme Duchesse, red wine sauce

香煎牛柳及烤牛骨髓伴薯蓉配紅酒汁

Terrazas de los Andes, Malbec, Mendoza, Argentina, 2017

OR

Le Homard en gratin, épinard et ecrasée de pomme de terre, sauce Hollandaise

Whole lobster gratin, spinach and crushed potato, lemon hollandaise sauce

焗原隻龍蝦配菠菜及薯蓉伴檸檬荷蘭醬

Villa Maria Private Bin, Sauvignon Blanc, Marlborough, New Zealand, 2018

OR

Cru & Cuit de legumes de saison, purée de carottes glacées et sesame,

Glazed carrot and sesame purée, topped with roasted and raw seasonal vegetable

芝麻及紅蘿蔔蓉配香烤雜菜

Domaine Perrin Réserve, Grenache blend, Côtes du Rhône, France, 2017

DESSERT

Le Coeur au chocolat Blanc et mousse de framboise

Valentine's cake

Sweet white chocolate and raspberry mousse heart shape



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白朱古力及紅莓慕絲蛋糕

Colsaliz Prosecco, D.O.C., Italy

Mineral Water (Evian or Badoit) 1 for 2

Coffee or Tea

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