

# VALENTINE SPECIAL MENU 情人節晚餐菜單

## AMUSE BOUCHE

### 席前小食

#### Boisbriand Oyster

焗鮮蠔配蟹肉及格魯爾芝士  
Baked Oyster with Crab and Gruyère Cheese

## APPETIZER

### 前菜

#### Insalata di Granchio

雪場蟹芒果牛油果沙律  
Snow Crab Salad with Mango and Avocado

Or

#### Terrine de Foie Gras et Compotee de Poires

鵝肝醬配水梨蓉及松露泡沫  
Foie Gras Terrine with Pear Compote and Truffle Foam

## SOUP

### 湯

#### Zuppa di Funghi Selvatici e Tartufo

野菌松露湯  
Wild Mushroom and Truffle Soup

## MAIN COURSE

### 主菜

#### Cuori di Aragosta

龍蝦意大利餃  
Heart Shaped Ravioli Filled with Lobster

Or

#### Filet Mignon au Jus de Chocolat

乾式熟成安格斯牛柳配朱古力醬汁，薯蛋及紅石榴  
Dry-aged Angus Beef Tenderloin with Chocolate Sauce, Potato Fondant and Pomegranate

## DESSERT

### 甜品

#### La Passion de l'amour

熱情果蛋糕  
Passion Fruit Cake

每位港幣HK\$488 per person

Corkage fee per bottle of 750ml HK\$200. 開瓶費每瓶(750毫升)港幣200元

Prices are subject to 10% service charge. 另加一服務費

Please inform us if you have any food allergies or dietary preferences. 如果您對任何食物有過敏反應，請告知我們。