

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 Compote 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

A BOTTLE OF SPARKLING WINE

氣泡葡萄酒一支