

SEAFOOD FOR TWO

海鮮拼盤

Chilled Poached Oysters, Baby Clams, Blue Mussels & House-Smoked Shrimps

生蠔、甜蜆、藍青口及自家煙燻蝦



ARCTIC KING CRAB SOUP

帝王蟹湯

Thyme Foam

百里香泡沫



FIRE-GRILLED NATURAL US BEEF TENDERLOIN

Fried Truffle Potatoes, Creamed Spinach, Red Wine Sauce

燒美國特優純天然牛柳

炸松露薯條、忌廉菠菜、紅酒汁

or

CODFISH FILLET PAN-FRIED WITH TARRAGON BUTTER

Potato Gratin, Grilled Asparagus, Crown Dill Sauce

龍蒿牛油香煎鱈魚柳

烤薯、燒蘆筍、刁草汁



'SHARING IS CARING'

甜蜜分享

White Chocolate & Strawberry Napoleon, Strawberry Mascarpone,

Milk Chocolate Cookies, Strawberry Cupcake

士多啤梨白朱古力拿破崙、士多啤梨芝士蛋糕、牛奶朱古力曲奇、士多啤梨蛋糕

COFFEE / TEA

咖啡 / 茶

HK\$1,314 for 2 persons

+HK\$200 for 2 hours free flow of selected red/white wine or Prosecco
另加港幣200元可享2小時無限添飲精選紅/白葡萄酒或意大利氣泡酒

Available from 8 to 16 Feb 2019 (except 14 Feb 2019)
只限2019年2月8日至16日供應(2月14日除外)

All prices are subject to a 10% service charge
以上價目須另加一服務費



LOVE POTION — A glass of *Zonin Prosecco Brut NV* 意大利氣泡酒

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Chilled Poached Baby Clams, Blue Mussels & House-Smoked Shrimps
甜蜆、藍青口及自家煙燻蝦

SCALLOP TARTARE MARINATED IN LANGOUSTINE OIL

帶子他他配海螫蝦油

Sea Buckthorn Berry Jelly Cubes, Sea Asparagus
沙棘莓啫喱、海蘆筍

ARCTIC KING CRAB SOUP

帝王蟹湯

Thyme Foam
百里香泡沫

SLOW-ROASTED VENISON TENDERLOIN *or* SLOW-COOKED HALF LOBSTER

慢烤黃麋柳

Green Pea Puree with Black Truffle,
Baby Carrots, Port Wine Sauce
黑松露青豆蓉、小蘿蔔、甜酒汁

慢煮龍蝦 (半隻)

Braised 'Puy' Lentils, Artichokes,
Trout Roe Sauce
燴普伊扁豆、雅枝竹、鱒魚籽醬

LINGONBERRIES!

越橘莓

Lingonberry Sorbet, Lingonberry Jelly
越橘莓雪葩、越橘莓啫喱

'SHARING IS CARING'

甜蜜分享

White Chocolate & Strawberry Napoleon, Strawberry Mascarpone,
Milk Chocolate Cookies, Strawberry Cupcake
士多啤梨白朱古力拿破崙、士多啤梨芝士蛋糕、牛奶朱古力曲奇、士多啤梨蛋糕

COFFEE / TEA

咖啡 / 茶

每位 HK\$988 per person

+HK\$200 for 2 hours free flow of selected red/white wine or Prosecco
另加港幣200元可享2小時無限添飲精選紅/白葡萄酒或意大利氣泡酒