

# Valentine's

DINNER NIGHT

788 FOR 2

## STARTER

(CHOICE OF 2)

### SOY GLAZED ABALONE

*abalone, portobello  
radish, chives, soy sauce*

### SALMON TARTAR TOAST

*shallot, dill, yogurt  
salmon roe, avocado cream*

## SOUP

(2 SERVINGS)

### OYSTER CHOWDER

*oyster, cream, onions, carrot, celery, dill*

## MAIN

(CHOICE OF 2)

### SUCKLING PIG

*roast pineapple, honey  
pommery, mustard, paprika*

### CHICKEN SUPREME

*mushroom, shallot, cream  
mustard, sauteed veggie*

### PAN SEARED BLACK COD FILLET

*onion, saffron clam cream sauce  
butter, red bell pepper*

### BRAISED BEEF SHORT RIB

*onion, tomatoes, beef jus*

### FOIE GRAS RISOTTO

*onion, butter  
parmesan cheese*

### US ANGUS RIB EYE (16OZ) +188

*black truffle potato purée  
red wine beef jus*

## DESSERT

(CHOICE OF 2)

APPLE OOLONG TEA MOUSSE CAKE

STRAWBERRY LIME PAVLOVA CAKE

## DRINKS PAIRING

+108 FOR 2 DRINKS

*including cocktails, mocktails, beers, house wines by the glass  
\*please ask our staff for details*

# Valentine's

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## STARTER

(CHOICE OF 2)

照燒汁大啡菇佐鮑魚  
配 蘿蔔莎莎

三文魚他他多士

## SOUP

(2 SERVINGS)

周打忌廉蠔湯

## MAIN

(CHOICE OF 2)

脆皮乳豬  
配 燒菠蘿

法式忌廉燴雞  
配 炒雜菜

香烤鱈魚  
配 蜆肉紅花忌廉汁

紅酒燴牛小排

香煎鵝肝意大利飯

16安士美國安格斯肉眼扒  
配 黑松露薯蓉 +188

## DESSERT

(CHOICE OF 2)

蘋果烏龍茶慕絲蛋糕

鮮果巴伐洛娃蛋白餅

## DRINKS PAIRING

+108 FOR 2 DRINKS

*including cocktails, mocktails, beers, house wines by the glass  
\*please ask our staff for details*

# Valentine's

DINNER NIGHT

## STARTER

### SOY GLAZED ABALONE

*abalone, portobello, radish, chives, soy sauce* \_\_\_\_\_ 108

### SALMON TARTAR TOAST

*shallot, dill, yogurt, salmon roe, avocado cream* \_\_\_\_\_ 98

### OYSTER CHOWDER

*oyster, cream, onions, carrot, celery, dill* \_\_\_\_\_ 58

## MAIN

### SUCKLING PIG

*roast pineapple, honey, pommery, mustard, paprika* \_\_\_\_\_ 288

### CHICKEN SUPREME

*mushroom, shallot, cream, mustard, sauteed veggie* \_\_\_\_\_ 228

### PAN SEARED BLACK COD FILLET

*onion, saffron clam cream sauce, butter, red bell pepper* \_\_\_\_\_ 268

### BRAISED BEEF SHORT RIB

*onion, tomatoes, beef jus* \_\_\_\_\_ 238

### FOIE GRAS RISOTTO

*onion, butter, parmesan cheese* \_\_\_\_\_ 208

### US ANGUS RIB EYE (16OZ)

*black truffle potato purée, chimichurri, red wine beef jus* \_\_\_\_\_ 468

## DESSERT

**APPLE OOLONG TEA MOUSSE CAKE** \_\_\_\_\_ 88

**STRAWBERRY LIME PAVLOVA CAKE** \_\_\_\_\_ 88

(堂食需加一服務費) (+10% surcharge for dine in)

All adults must order a main course each

# Valentine's

DINNER NIGHT

## STARTER

照燒汁大啡菇佐鮑魚 配 蘿蔔莎莎 \_\_\_\_\_ 108

三文魚他他多士 \_\_\_\_\_ 98

周打忌廉蠔湯 \_\_\_\_\_ 58

## MAIN

脆皮乳豬 配 燒菠蘿 \_\_\_\_\_ 288

法式忌廉燴雞 配 炒雜菜 \_\_\_\_\_ 228

香烤鱈魚 配 蜆肉紅花忌廉汁 \_\_\_\_\_ 268

紅酒燴牛小排 \_\_\_\_\_ 238

香煎鵝肝意大利飯 \_\_\_\_\_ 208

16安士美國安格斯肉眼扒 配 黑松露薯蓉 \_\_\_\_\_ 468

## DESSERT

蘋果烏龍茶慕絲蛋糕 \_\_\_\_\_ 88

鮮果巴伐洛娃蛋白餅 \_\_\_\_\_ 88

(堂食需加一服務費) (+10% surcharge for dine in)

All adults must order a main course each