

# Valentine's Weekend Set Dinner Menu

## Starter 前菜

Oyster Shooter with Caviar

魚子醬生蠔咯嗲

## Appetizer 頭盤

Scallop & Asparagus with Saffron Champagne Sabayon

帶子露筍配法式藏紅花香檳沙巴雍

## Soup 湯

Classic Creamy Lobster Bisque served with Garlic Bread

法式龍蝦濃湯配香草蒜蓉包

## Main Course 主菜

(Your Choice of One Dish 請選擇一款)

Miso Glazed Black Cod & Tiger Prawns with Beurre Blanc

香煎黑鱈魚西京燒伴虎蝦配法式白酒牛油汁

or 或

U.S. Angus Beef Tenderloin & Foie Gras with Onion Champignon Sauce

美國安格斯牛柳伴鵝肝配洋蔥香檳汁

or 或

Herb Crusted Rack of Lamb & Ratatouille Vol-au-vent

芥末香草脆面羊架伴法式雜菜酥盒

## Dessert 甜品

White Chocolate with Raspberry Mousse Cake accompanied with Champagne Jelly

紅桑子白朱古力慕絲蛋糕配香檳啫喱

## Petit Four

法式甜點

Include two glasses of Prosecco 包括兩杯葡萄酒

Freshly Brewed Coffee or Tea 即磨咖啡和茶

**HK\$988 for two (2位用)**

• The above menu is available on 14 February 2025 (18:00 - 21:30) 供應日期於2025年2月14日 (18:00 - 21:30) • Reserve with HK\$500 payment on or before 9 February 2025 to enjoy 20% off 於2025年2月9日或之前以HK\$500定金預購情人節套餐可享8折 • Reserve with HK\$500 payment from 10-13 February 2025 to enjoy 10% off 於2025年2月10至13日以HK\$500定金預購情人節套餐可享9折 • 10% service charge is included 已包加一服務費 • The above offer cannot be used in conjunction with any other discounts or promotional offers 以上推廣不可與酒店其他優惠同時使用 • Terms and conditions apply 優惠須受有關條款及細則約束