

# Happy Valentine's Day

AMUSE BOUCHE 48-months comte cheese gougere & norwegian salmon blinis  
餐前小食：48個月康提芝士球及挪威三文魚薄餅



SEAFOOD PLATTER Brittany oyster, shrimps, whelks, boston lobster  
海鮮拼盤：法國生蠔、海蝦、海螺、波士頓龍蝦



JAPANESE EGG "65 DEGREE" Seasonal asparagus, yellow wine sabayon  
日本65度溫泉蛋：配時令蘆筍、白酒沙巴翁醬



QUAIL PITHIVIER Foie gras, cocoa sauce, spinach & chards  
鵝鶉千層酥派：配鵝肝、可可醬、菠菜及蒼蓬菜



CLEANSING A "little something" from our Bar Team...  
甜品出場前：酒吧團隊預備了潔淨味蕾的飲料，讓大家可細意品嚐以下甜點...



VACHERIN FLAMBE Raspberry & lychee  
法式酒燒雪糕蛋糕：紅莓及荔枝

HK\$1,058 for 2 people  
供2位客人享用



Free flow raspberry bellini & selected wines  
(red, white & rose)

無限添飲紅莓雞尾酒、精選紅白酒及粉紅汽酒

每位另加 HK\$198 /person

10% service charge applies  
另加10%服務費

