

Romantic Chronicles

Dinner

\$888 per person

Wine Pairing ADD \$258

Amuse Bouche

« Kaviari » Caviar

Home made blinis & crème fraiche

Strawberry Kiss (Complementary cocktail)

Homemade Strawberry Gin, Chambord & Saint Germain

Starter

Alaskan King Crab

Crab leg & crispy soft shell crab

Glass of Louis Roederer Champagne

Soup

Chestnut and Scallop Soup

Hokkaido Scallop & fresh herbs

Main for sharing

Sole Meunière

Sole fish pan fried with buttery lemon sauce

Glass of Santenay from Burgundy (Chardonnay)

Main to choose

Wagyu and Lobster Surf & Turf

Sizzling Wagyu beef & butter-poached lobster

OR

Duck Breast and Lobster Surf & Turf

French Duck breast & butter-poached lobster

Dessert

House made Uni Cheesecake

Crispy wafer & fresh fruits

Glass of Sweet wine Jurancon , Domaine Cauhope

Add-On

Oyster Profusion

For an additional \$128, guests can enjoy a dozen Fine de Claire oysters from France

All prices mentioned are in Hong Kong dollar and 10% service charge applies

Offer is not applicable to Accor Plus blackout dates