



GREEN

Valentine's Day

9-COURSE SET DINNER MENU

9道菜晚市套餐

HK\$1,688 (For Two 兩位)

Additional HK\$388 per person with wine pairing (4 glasses)

每位另加港幣\$388連美酒配對(4杯)

AMUSE BOUCHE 法式精美小點 [A] [D] [N]

Heart-shaped Foie-Gras Pate with Toast 心型法國鵝肝醬多士

Buffalo Cheese Ball with Boston Lobster and Flying Fish Roe

波士頓龍蝦配水牛芝士及飛魚子

Deep-fried French Oyster with Black Truffle Paste 炸法國生蠔配黑松露醬

NV G.H. Mumm Cordon Rouge Reims Champagne France

APPETIZER 開胃頭盤

Avocado, Canada Crab Meat and Hokkaido Scallop with Lemon Salsa

牛油果、加拿大蟹肉及北海道帶子配檸檬莎莎 [A]

Domaine Rolet L'Etoile Chardonnay Jura France

SOUP 湯

Italian Scampi with Matsutake Mushroom Consommé

意大利深海小龍蝦松茸牛肉清湯 [A] [B]

FIRST MAIN COURSE 第一主菜

Pan-fried Black Cod Fish with Salmon Roe 香煎黑鱈魚配三文魚子 [A] [D]

Bottega Vinai Gewurztraminer Trentino Italy

SORBET 雪葩

Lime and Mint Sorbet 青檸薄荷雪葩

SECOND MAIN COURSE 第二主菜

Pan-fried Heart-shaped Australian M5 Wagyu Beef Tenderloin with Red Wine Jus

香煎心型澳洲M5和牛牛柳配紅酒汁 [A] [B] [D] [N]

Robert Mondavi Private Selection Bourbon Barrels Cabernet Sauvignon California USA

Or 或

Roasted New Zealand Lamb Rack with Herbs and Rosemary Sauce

烤紐西蘭香草羊鞍配迷迭香汁 [A] [D]

Montepulciano d'Abruzzo Casale Vecchio Fantini Tuscany Italy

DESSERT 甜品

Vanilla Mascarpone Cheese with Raspberry Lychee Rose Mousse

大溪地雲呢拿意大利軟芝士配覆盆子荔枝玫瑰慕絲

All prices are in HKD and subject to 10% service charge

所有價目均以港幣計算及需另收加一服務費

A – Contains Alcohol 含酒精

N – Contains Nuts 含乾果

B – Contains Beef 含牛肉

P – Contains Pork 含豬肉

D – Contains Dairy Products 含奶製品

V – Vegetarian 素菜



GREEN

Valentine's Day

4-COURSE SET DINNER MENU 4道菜晚市套餐

HK\$1,488 (For Two 兩位)

Additional HK\$288 per person with wine pairing (2 glasses)

每位另加港幣\$288連美酒配對(2杯)

APPETIZER 開胃頭盤

Avocado, Canada Crab Meat and Hokkaido Scallop with Lemon Salsa

牛油果、加拿大蟹肉及北海道帶子配檸檬莎莎 [A]

Domaine Rolet L'Etoile Chardonnay Jura France

SOUP 湯

Italian Scampi with Matsutake Mushroom Consommé

意大利深海小龍蝦松茸牛肉清湯 [A] [B]

MAIN COURSE 主菜

Pan-fried Heart-shaped Australian M5 Wagyu Beef Tenderloin with Red Wine Jus

香煎心型澳洲M5和牛牛柳配紅酒汁 [A] [B] [D] [N]

Robert Mondavi Private Selection Bourbon Barrels Cabernet Sauvignon California USA

Or 或

Roasted New Zealand Lamb Rack with Herbs and Rosemary Sauce

烤紐西蘭香草羊鞍配迷迭香汁 [A] [D]

Montepulciano d'Abruzzo Casale Vecchio Fantini Tuscany Italy

DESSERT 甜品

Vanilla Mascarpone Cheese with Raspberry Lychee Rose Mousse

大溪地雲呢拿意大利軟芝士配覆盆子荔枝玫瑰慕絲

All prices are in HKD and subject to 10% service charge

所有價目均以港幣計算及需另收加一服務費

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N – Contains Nuts 含乾果

B – Contains Beef 含牛肉

P – Contains Pork 含豬肉

D – Contains Dairy Products 含奶製品

V – Vegetarian 素菜