

情人節套餐
Valentine's Set Dinner



天外天三小碟

[D][N][P] 子薑蜜汁叉燒、[D][N] 香蔥蜜燒日本蠔、[D][N] 清酒凍南非鮮鮑魚
(追加 \$38 蟹粉小籠包一件)

Above & Beyond Chinese Platter

*Honey-Glazed Barbecued Pork and Preserved Ginger, Honey-Glazed Japanese Oyster with Spring Onion,
Braised South African Baby Abalone in Sake
(Additional \$38 for 1 piece of Steamed Hairy Crab Roe and Pork Dumpling)*

[D][N][P] 黑瑪卡杞子百合花膠燉羊湯

Double-boiled Lamb Soup with Black Maca, Wolfberry, Fish Maw and Lily Bulb

[D][N][P] 龍湯芙蓉伴香煎野菌北海道帶子皇

Pan-fried Hokkaido King Scallop with Egg White and Wild Mushroom in Lobster Soup

[B][D][N] 蜜餞金蠔配金蒜M5 和牛粒

Honey-glazed Golden Oyster and Wok-fried M5 Wagyu Beef Cube with Garlic

[D][N] 燒黃椒醬松茸蒸星斑件

Steamed Spotted Garoupa Fillet with Yellow Bell Pepper Sauce and Matsutake Mushroom

Or或

[D][N][P] 燒椒醬蒸開邊澳洲龍蝦 (另加\$200升級)

Steamed Australian Lobster(half) with Bell Peppers in Sweet and Sour Sauce (Additional \$200 for upgrade)

[D][N] 松露鮮蝦炒香苗

Fried Rice with Fresh Shrimp and Truffle

[D][N] 相思紅豆布甸

Chilled Red Bean Pudding

玫瑰甘露酥

Baked Rose Pastries

每位\$1,388 (兩位起) 配香檳一杯

\$1,388 per person (minimum 2 persons)

with a glass of Charles de Cazanove Tradition Tete de Cuvee Brut NV, Champagne

如果你對某些食物敏感，請告知服務人員
Please make your server aware of any food allergies.

所有價目均以港幣計算及需另收加一服務費 *All prices are in HKD and subject to 10% service charge*

[B]含牛肉 *Contains Beef*

[N]含乾果 *Contains Nuts*

[D]含奶製品 *Contains Dairy Products*

[P]含豬肉品 *Contains Pork*

[V]素菜 *Vegetarian*