GREEN

VALENTINE'S DAY

SET DINNER MENU

情人節晚市套餐

14 February 2026
2026年2月14日

9-COURSE 9 道菜

3 Amuse Bouche + 1 Appetizer + 1 Soup + 1 Seafood +
1 Sorbet + 1 Main Course + 1 Dessert
3法式精美小點 + 1頭盤 + 1湯 + 1精選海鮮 + 1雪葩 + 1主菜+ 1甜品
每位 $888 PER PERSON

Additional HK$388 per person with Premium Wine Pairing (4 glasses)
每位另加港幣 $388 即享四杯優質葡萄酒搭配佳餚

4-COURSE 4 道菜

1 Appetizer + 1 Soup + 1 Main Course + 1 Dessert
1頭盤 + 1湯 +1主菜 + 1甜品
每位 $788 PER PERSON

Additional HK$288 per person with Premium Wine Pairing (2 glasses)
每位另加港幣 $288 即享兩杯優質葡萄酒搭配佳餚

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

AMUSE BOUCHE 法式精美小點

24-Month Iberico Ham with Cantaloupe Melon
24個月伊比利亞火腿 配哈密瓜 [A] [P]

Seared Hokkaido Scallop with Avocado Salsa
香煎北海道帶子配牛油果沙沙

Smoked Salmon Rose, Chocolate Mayonnaise, Salmon Roe & Blinis
煙燻三文魚玫瑰卷配朱古力蛋黃醬、三文魚籽及法式薄餅 [D]

Ponte Prosecco Millesimato Rosé Brut NV Veneto Italy

APPETIZER 頭盤

Beach Glass Pacific Oyster (1 pc)
海琉璃太平洋生蠔 (1 隻)

SOUP 湯

Lobster Bisque
法式龍蝦湯 [A] [D]

SELECTED SEAFOOD 精選海鮮

Baked Lobster Tail with Seafood in Mornay Sauce
莫內芝士醬焗龍蝦尾伴海鮮 [A] [D]

Justin Girardin Bourgogne Chardonnay, Burgundy, France

SORBET 雪葩

Lime Sorbet with Mint
薄荷青檸雪葩

MAIN COURSE 主菜
(CHOOSE 1 FROM 3 三選一)

Australian Wagyu M4+ Beef Tenderloin with Port Wine Sauce
澳洲M4+和牛柳 配砵酒汁 [A] [B] [D]

Or 或

Oven-baked Chilean Sea Bass with Sea Urchin in Dill Butter Sauce
焗智利鱸魚配海膽及香草牛油汁 [A] [D]

Or 或

Spaghetti with Seasonal Vegetables in Pesto Cream Sauce
香草忌廉意粉 配時令蔬菜 [A] [D] [N] [V]

Trossos del Priorat '90 Minuts', Priorat, Spain/Domaine Lechenaut Bourgogne Aligote

DESSERT 甜品

Strawberry Sake Ice-cream with Sakura Panna Cotta
士多啤梨清酒雪糕 配櫻花奶凍 [D]

Reichsgraf von Kesselstatt "Josephsofer" Riesling Kabinett, Mosel, Germany

A – Contains Alcohol 含酒精
B – Contains Beef 含牛肉
D– Contains Dairy Products 含奶製品
N – Contains Nuts 含乾果
P – Contains Pork 含豬肉
V – Vegetarian 素菜

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