



## Valentine's Day Dinner 14th February 2024

Pan-fried foie gras with apricot and butter squash purée, pistachio and beetroot chips  
香煎鵝肝配杏桃及奶油南瓜醬、開心果和紅菜頭片

Duck confit pappardelle pasta with orange gremolata black truffle and dark chocolate  
油封鴨寬麵條配柳橙黑松露及朱古力汁

*Veuve Clicquot Ponsardin "Yellow Label"*  
Champagne, France

Pan-fried turbot with broccoli, fish croquette, caviar and porcini cream sauce  
香煎比目魚配西蘭花、可樂餅、魚子醬及牛肝菌奶油醬

or

Grilled secreto pork with morsels ragu, baby carrots, fried baby potatoes,  
piquillo purée and truffle jus  
烤秘製伊比利亞豬頸肉肉醬、小胡蘿蔔、炸馬鈴薯、辣椒醬及松露汁

or

300g Grilled Australian rib-eye, red wine jus +HK\$250  
澳洲肉眼牛扒伴紅酒汁 – 300 克 +HK\$250

*Il Bruciato Cabernet-Merlot, Tenuta Guado al Tasso*  
Tuscany, Italy

Valentine's Day dessert platter  
情人節甜點拼盤

Prunotto, Moscato d' Asti  
Piedmont, Italy

HK\$1388 per person  
+HK\$558 Wine Pairing per person

*available for entire table only, minimum of 2 guests  
prices are in Hong Kong dollars and subject to a 10% service charge  
for any information on allergen and dietary requirements please ask your server*