

Valentine's Day

Special Dinner

Starter 前菜

Seared Hokkaido Scallop & Strawberry Carpaccio
with Lemon-Basil Aioli & Vanilla Olive Oil
炙燒北海道帶子
配士多啤梨薄片, 檸檬羅勒醬及雲呢拿橄欖油

Soup 湯

Creamy Purple Potato Soup
with Beetroot
紫薯忌廉湯配紅菜頭

Please Select One Main Course
請選擇一款主菜

Grilled US Rib-Eye

with Warm Citrus, Figs & Dragon Fruit Salad,
Roasted New Potato & Red Wine Cranberry Reduction
烤美國肉眼牛扒
暖柑橘無花果火龍果沙律, 烤新薯伴蔓越莓紅酒醬


Or 或

Pan-Fried Halibut Fillet

with Mashed Beetroot & Pumpkin,
Roasted Seasonal Vegetables & Rose Champagne Cream Sauce
香煎比目魚柳
紅菜頭南瓜泥, 時令蔬菜伴玫瑰香檳忌廉汁

Or 或

Truffle au Gratin

with Pumpkin, Potatoes & Beetroot Truffle Cream Sauce
法式焗千層 
伴松露忌廉汁

Dessert 甜品

Chocolate Tart

with Rose-Berries Compote
朱古力撻
配玫瑰糖漬莓果

\$988 for two

(inclusive of 2 workshop cocktail / mocktail)

 Vegetarian

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

所有價格均以港幣計算, 並需收 10% 服務費。

Dishes may contain allergens. Please speak to us if you have any dietary requirement or allergies.

如您對任何食物過敏, 請告知我們的團隊。

Make your
Sweetest Cocktails

Cocktail

Honey Tea

Goji infused vodka, Lychee liquor, Chamomile tea, Honey & Lemon Juice

Sweety

Oolong gin, Rose syrup, Lemon juice & Soda

Mocktail

Soulmate

Soul mate, Oleo saccharum, Lemon juice & Elderflower tonic water

Lovely Berry

Fresh raspberry, Peach syrup & Sprite