

THE STEAK HOUSE

Valentine's Day Dinner

Salad Bar

Indulge in an elaborate selection of organic fresh seasonal green vegetables, carefully selected mixed salads, foie gras terrine, pork terrine, extensive cold cut and cheese selection from France, Italy and Spain.

Amuse Bouche

N°2 – Gillardeau

Gin Tonic Gel, Radish, Capper Vinaigrette

Starter

Boston Sustainable Lobster Cocktail

Baby gem, Granny Smith Apple, Marie Rose Sauce

Pre Main Course

Vichyssoise Velouté & Périgord Black Truffle

Rosemary Croutons, Chive Oil

Main Course

~Select your favorite~

USDA Super Prime New York Strip 8oz

AUSTRALIA Mayura Farm Flat Iron 8oz

Hungarian Mangalica Pork Tomahawk 14oz

Chilean Sea Bass 8oz

~OR supplement of HK\$898 for~

KOREA Hanwoo Rib Eye 12oz

Side Dishes

~Select your favorite~

Charred Grilled Broccolini

Loaded Baked potato

Sautéed Local Farmed Mixed Mushrooms

Dessert

Lychee Raspberry Rosé

Raspberry Crèmeux, Lychee Rose Compote, Rosé Sorbet

HK\$3,980 for Two

All prices are subject to 10% service charge.
Please advise our team for any particular dietary requirements