

## 情人節特選晚餐饗宴 Valentine's Day Menu Saturday, 14 February 2026

鴛鴦蟹排伴無花果沙律 Golden Crab Claw, Crabmeat, Onion, Milk & Fresh Figs Salad

花膠燉珍珠貝雅枝竹 Double Boiled Fish Maw, Dried Pearl Clam, Artichoke in Supreme Broth

> 黑松露龍蝦春卷伴芙蓉帶子蛋白 Crispy Lobster Spring Roll, Black Truffle & Wok Fried Egg White, Scallop

> > 頭抽香煎斑柳

拼

脆香智利海鱸魚伴蜜糖柚子汁 Wok Seared Garoupa Fillet, Soy Sauce &

Wok Seared Chilean Sea Bass, Honey & Yuzu Sauce

香檳茸爆鹿兒島和牛 拼

老菜脯牛崧炒香苗 Wok Fried Kagoshima Wagyu, Champignon Mushroom &

Fried Rice, Minced Beef, Preserved Vegetables

奇亞籽奶凍伴薑味雪糕 Milk Pudding, Chia Seed, Ginger Ice Cream

> 每位港幣\$1,888 元正(兩位起) HK\$1,888 Per Person (Minimum for 2 Persons)

菜單配搭高級香檳一杯 Menu inclusive of a glass of NV Jacquesson Cuvée 747 Champagne

> 侍酒師精選美酒 - 五款搭配 每位 \$700Sommelier's Selection Pairing 5 glasses \$700 per person

所有價格均以港幣計算,另設加一服務費。 Prices are quoted in HKD and subject to 10% service charge.

> 如您對任何食物過敏,請告知我們的服務員。 Please advise our staff of any food allergies.