

# THE STEAK HOUSE

## Valentine's Day Dinner

### Salad Bar

Indulge in an elaborate selection of fresh, organic seasonal green vegetables and mixed salads, carefully selected prime condiments and exceptional olive oils, along with premium mature cheese and charcuterie from France, Spain and Italy.

### Amuse Bouche

#### Torched Hanwoo Sirloin & Hokkaido Uni

### Starter

#### Foie Gras Terrine

Apple Chutney, Brioche

&

#### Scallop Tartare

Chorizo Mayonnaise, Lime Crema

### Soup

#### Vichyssoise Velouté & Périgord Black Truffle

Rosemary Croutons, Chive Oil

### Main Course

~Select your favorite~

**USDA Super Prime New York Strip 8oz**

**AUSTRALIA Mayura M9+ Flat Iron 8oz**

**KOREA Hanwoo I++ Rib Eye 12oz (+HKD\$898)**

**HUNGARY Mangalica Pork Tomahawk 14oz**

**Glacier 51 Patagonian Toothfish 8oz**

### Side Dishes

**Onion Boil**

**Golden Roasted Potato**

**Sautéed Organic Kale**

### Dessert

**Rose**

Hinoki Rose Infused Mousse, Raspberry Compote, Almond Crunch

HK\$3,980 For Two Persons

All prices are subject to 10% service charge.

Please advise our team for any particular dietary requirements