

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\$5,980 for two persons

Including two glasses of Champagne

Champagne A. Margaine, Rosé de Saignee 2014

Add HK\$520 per person for 3 glasses of wine pairing by our sommelier

All prices are subject to 10% service charge.

Please advise our team for any particular dietary requirements