



valentine's day dinner  
14<sup>th</sup> february 2024

french oysters

法國生蠔

sashimi flower with amberjack, bluefin tuna and salmon

間八 · 吞拿魚 · 三文魚刺身花

lobster salad roll with salmon roe

龍蝦沙律卷伴三文魚子

*'Yellow Label' Veuve Cliquot Ponsardin, Champagne, France*

spicy crab miso soup with tofu and green leek

辣蟹味噌湯

steamed abalone and egg custard with daiginjo sake, bamboo shoot and yuzu

additional 88

鮑魚蒸蛋配大吟釀 · 竹筍及柚子

另加 88 元

red tortellini, langoustine tartare, sea urchin and kristal caviar

紅菜頭餃子配赤蝦他他 · 海膽及晶鑽魚子醬

*Riesling, Prinz Von Hessen, Rheingau, Germany*

*select one*

選擇一個

grilled beef tenderloin and foie gras with port teriyaki sauce

燒牛柳及鵝肝配照燒醬

or

grilled carabineros with chickpea and tomato sauce

燒西班牙紅魔蝦配鷹嘴豆及番茄醬

*'Grand Malbec' Terrazas de los Andes, Mendoza, Argentina*

or

*Gavi di Gavi 'Rovereto', Michele Chiarlo, Piemonte, Italy*

“key to your heart”

strawberry mousse with spicy dark chocolate and hazelnut streusel

草莓慕絲配辣椒黑朱古力及糖粉榛子蛋糕

*Port, Late Bottled Vintage, Churchill's, Douro, Portugal*

1588 per person

wine pairing additional 588 per person

available as a choice for the whole table, minimum of 2 guests  
prices are in hong kong dollars and subject to a 10% service charge  
for any information on allergen and dietary requirements please ask your server