



chinese valentine's day tasting menu

Wednesday 19th August 2026

deep sea pink prawns tartare with yellow tomato emulsion and caviar

深海粉紅蝦他他配黃番茄醬及魚子醬

slow cooked pork and eggplant miso soup

慢煮豬肉配茄子味噌湯

poached egg with parmesan cheese cream and jerusalem artichoke foam

水煮蛋巴馬臣芝士忌廉醬、菊芋泡沫

thinly sliced yellowtail sashimi with japanese onion dressing

薄切油甘魚、和風洋蔥汁

additional HKD 98 另加 HKD 98 元

select one

cannelloni ossobuco style

燉小牛膝意大利麵卷

seafood barley rice with scallop, octopus and rock shrimp

日式海鮮押麥配帶子、八爪魚及岩蝦大麥飯

homemade potato gnocchi with red prawns and fresh zucchini

意式薯糰配紅蝦及新鮮翠玉瓜

additional HKD 98 另加 HKD 98 元

select one

charcoal-grilled black cod marinated with saikyo miso

銀鱈魚西京燒

baked cuttlefish filled with chopped tomatoes, capers, anchovies and homemade bread

烤墨魚釀碎番茄、酸豆、鯷魚及自家製麵包

seared bluefin tuna fillet coated in pistachio with sweet and sour eggplant and roasted tomato

開心果醬香烤藍鱈吞拿魚、糖醋茄子、燒番茄

additional HKD 198 另加 HKD 198 元

"rossini" grilled beef tenderloin and foie gras, truffle sesame puree,

bamboo shoot and lotus crisps

燒和牛柳、香煎鵝肝、松露芝麻醬配日本時令蔬菜

additional HKD 388 per portion 另加 HKD 388 元

"sweet caviar"

strawberry and lemon served with heart shaped monaka biscuits

晶鑽魚子 士多啤梨及檸檬、心形最中餅

1888 for 2 persons

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
menu subject to change without further notice
for any information on allergen and dietary requirements please ask your server