



Valentine's Day 5-Course Set Dinner Menu

情人節五道菜晚市套餐

Amuse Bouche 餐前小食

Scallop Tartare with Caviar and Green Apple in Coconut Cream and Dill Oil

帶子他他配黑魚子伴青蘋果及椰汁香草油

Appetizer 冷盤

Pan-seared Quail with Chestnut Puree served with Cranberry Reduction

香煎鵪鶉配栗子蓉及紅莓醬

Soup 湯品

Lobster Bisque

龍蝦湯

Main Course 主菜

Beef Wellington with Beef Jus

威靈頓牛柳

Or 或

Three Yellow Chicken Roll with Truffle Jus

三黃雞卷配黑松露汁

Or 或

Seafood Tagliatelle

海鮮扁意粉

Dessert 甜品

Raspberry Mascarpone Cheesecake

紅桑子芝士蛋糕

A bottle of house red / white wine 精選紅 / 白餐酒一瓶

Coffee or Tea 咖啡或茶