

VALENTINE MENU

Designed for hopelessly romantic couples by Chef Bjoern Alexander this exclusive set menu features luxurious concoctions such as oxalis béarnaise, cherry perfume and pickled roses to engage all your senses!

Taco

Celery Root, Egg Yolk, Apple & Oscietra Caviar

墨西哥脆餅 配 芹菜根、蛋黃、蘋果及 Oscietra 魚子醬

Palamós Prawn

Pickled Rose Petals, Lemon Balm & Fennel

西班牙紅蝦 配 醃製玫瑰花瓣、香蜂草及茴香

Trimbach Gewurztraminer, Alsace, France 2012

Squid

Salted Carrots & Oxalis Béarnaise

魷魚 配 鹽醃甘筍及香草蛋黃醬

Turbot

White Onions, Nasturtium & Buttermilk

多寶魚 配 白洋蔥、金蓮花及乳酪

Vincent Girardin Meursault 1er Cru 'Les Charmes-Dessus', Burgundy, France 2010

Wagyu M7

Jerusalem Artichoke, Quinoa, Coffee & Cherry Perfume

M7和牛 配 菊芋、藜麥、咖啡及櫻桃

Château Malescot St. Exupéry 3rd Grand Cru Classé, Bordeaux, France 2004

or

Omi Beef

(add HK\$280)

近江牛 (另加HK\$280)

Elderflower

Sweet Millet & Rose Champagne

接骨木花 配 甜米及玫瑰香檳

Coconut

Sweet, Sour & Spicy

椰子 配 甜、酸、辣三重奏

Pink Lady

13th Feb: Pre-Valentine Menu (excluding Turbot)

HK\$2,288 per couple

14th Feb: Valentine Menu

HK\$2,988 per couple

includes a glass of Ruinart Rose Champagne per person

Sommelier's Recommendation

HK\$500

If you have food allergies, please ask our staff for assistance with menu choices

🍷 Signatures dishes [N] Dishes with Nuts [V] Vegetarian Dishes All prices above are subject to 10% service charge