

Sweet Romance Set Dinner

APPETISERS 前菜

AVOCADO & CRAB ROLL 牛油果蟹肉卷

Tobiko & Orange Lemon Coulis
飛魚籽及香橙檸檬醬

BOSTON LOBSTER CARPACCIO 波士頓龍蝦薄片

Yuzu Olive Oil & Oscietra Caviar
柚子橄欖油及奧思迦魚子醬

SOUP 湯

CREAMY TRUFFLE ARTICHOKE SOUP 松露雅枝竹濃湯

Gnocchi & Black Truffle Paste
薯仔丸子及黑松露醬

MAINS 主菜 (CHOOSE 選2)

PAN-SEARED VEAL TENDERLOIN 嫩煎牛仔柳

Parmesan Potato Purée, Slow-cooked Leeks,
Rainbow Carrots & Madeira Sauce
巴馬臣薯蓉、慢煮韭蔥、彩色甘筍及馬德拉醬

Or 或

PAN-FRIED ALASKA BLACK COD FILLET 香煎阿拉斯加黑鱈魚柳

Ratatouille, Asparagus & Champagne Sauce
普羅旺斯燉菜、蘆筍及香檳汁

DESSERT 甜品

ROSE VANILLA LAVA MOUSSE CAKE 玫瑰雲呢拿流心慕絲蛋糕

Raspberry Sauce & Mixed Berries
覆盤子醬及雜莓

港幣HK\$1,688 for 2 persons 兩位用

SPECIAL COCKTAILS 特色雞尾酒

港幣HK\$88 /gls 杯

ELUSIVE ROSE

Mei Kuei Lu Chiew, Gin, Lychee Purée, Lemon Juice & Soda Water
玫瑰露酒、貳酒、荔枝蓉、檸檬汁及梳打水

THREAD OF LOVE

Brandy, Apple Juice, Elderflower Syrup & Camomile Tea
白蘭地、蘋果汁、接骨木花糖漿及洋甘菊茶