

Valentine's
Day

SET DINNER

FINOS

Finland ■ Iceland ■ Norway ■ Denmark ■ Sweden

APPETISERS

前菜

GRATINATED GILLARDEAU OYSTERS

法式焗稚拉圖生蠔

Tarragon Hollandaise 龍蒿荷蘭醬

HOKKAIDO SCALLOP CARPACCIO

薄切北海道帶子

Granny Smith Gel & King Crab Oil 澳洲青蘋果凍及帝王蟹油

SOUP

湯

MGO 83+ MĀNUKA HONEY ROASTED FRENCH PIGEON ♥

MGO 83+ 麥蘆卡蜂蜜烤法國乳鴿

Chanterelle Consommé & Thyme 法式雞油菌清湯及百里香

MAINS

主菜

ROASTED AUSTRALIAN BLACK ANGUS MB6+ BEEF STRIPLOIN

香烤澳洲黑安格斯 MB6+ 西冷

Roasted Jerusalem Artichokes, Roasted Rainbow Carrots & Port Wine Sauce

CHOOSE 選 2

香烤耶路撒冷雅枝竹、焗彩色甘筍及砵酒汁

ATLANTIC LOBSTER THERMIDOR HALF

法式焗大西洋龍蝦 半隻

Lobster & Butternut Squash Risotto with Champagne Foam

龍蝦肉及胡桃南瓜意大利飯配香檳泡沫

DESSERTS

甜品

ARCTIC WILD BLUEBERRY PANNA COTTA

北極野生藍莓意式奶凍

Marinated Blueberries with Edible Gold 24K 醃漬藍莓配24K金箔

MGO 83+ MĀNUKA HONEY & VALRHONA 68% CHOCOLATE TART ♥

MGO 83+ 麥蘆卡蜂蜜及 VALRHONA 68% 黑朱古力撻

Chocolate Honeycomb with Rose Petals 朱古力焦糖脆餅配玫瑰花瓣

SPECIAL

COCKTAIL

特色雞尾酒

FLAMING KISSES ♥

MGO 83+ Mānuka Honey, Gin, Earl Grey, Cranberry Juice & Egg White

MGO 83+ 麥蘆卡蜂蜜、氈酒、伯爵茶、紅莓汁及蛋白

+ 港幣 HK\$ 98

港幣 HK\$ 1,688 | FOR 2 PERSONS 兩位用

KORE™
newzealand

MGO 83+ MĀNUKA HONEY 麥蘆卡蜂蜜 ♥

Available from 13 to 14 February 2025 於 2025 年 2 月 13 至 14 日 供應

Subject to a 10% service charge 另收取加一服務費