

# HEARTFELT LOVE

## 摯 · 愛情人節套餐

### LOVE DRINK 情人節特飲

ROSE MARTINI 玫瑰馬天尼

### POACHED FRENCH OYSTER 水煮法國蠔

RASPBERRY MIGNONETTE SAUCE, HONEY PEARLS & DILL OIL  
紅桑子木犀草汁、蜜糖珍珠及刁草油

**WINE PAIRING 餐酒配搭: VILLA SANDI PROSECCO BRUT, ITALY**

### SCALLOP TARTARE MARINATED IN LOBSTER OIL WITH ARCTIC SHRIMPS

龍蝦油漬帶子他他配北冰洋蝦

MANGO GEL, SEA ASPARAGUS & MICROGREENS  
香芒醬、海蘆筍及微香草

**WINE PAIRING 餐酒配搭: FRITZ ZIMMER RIESLING, GERMANY**

### NORWEGIAN SALMON SOUP WITH LANGOUSTINE

挪威三文魚湯配海螯蝦

### SLOW-ROASTED US SNAKE RIVER FARMS WAGYU BEEF TENDERLOIN (160G)

慢烤美國蛇河農場 (SNAKE RIVER FARMS) 和牛牛柳 (160克)

MARINATED RADISH, GREEN PEA PURÉE, CHERRY & RED WINE SAUCE  
醃漬蘿蔔、青豆蓉、櫻桃及紅酒汁

**WINE PAIRING 餐酒配搭: E. GUIGAL, COTES DU RHONE ROUGE, FRANCE**

OR 或

### ROASTED ATLANTIC LOBSTER (HALF) & PAN-FRIED FOIE GRAS

香烤大西洋龍蝦 (半隻) 及香煎鵝肝

BRAISED 'PUY' LENTILS, GRILLED ASPARAGUS & TROUT ROE SAUCE  
燴普伊扁豆、烤蘆筍及鱒魚子醬汁

**WINE PAIRING 餐酒配搭: DE BORTOLI CHARDONNAY, AUSTRALIA**

### 'SHARING IS CARING' 甜蜜分享

LINGONBERRY SORBET 越橘莓雪葩

### RASPBERRY MOUSSE CAKE 紅桑子慕絲蛋糕

RASPBERRY MOUSSE, VALRHONA 62% CHOCOLATE CAKE & DRIED RASPBERRIES  
紅桑子慕絲、VALRHONA 62%朱古力蛋糕及紅桑子乾

**WINE PAIRING 餐酒配搭: ROSLAGS PUNSCH (PLUM LIQUEUR), SWEDEN**

### COFFEE OR TEA 咖啡或茶

HK\$ 1,688 FOR 2 PERSONS 二位用

WINE PAIRING 餐酒配搭: HK\$188/ 4 GLASSES 杯

OR 或

+HK\$328 PER PERSON FOR 90 MINUTES FREE FLOW OF SELECTED WINE, PROSECCO & BEER  
每位另加港幣 \$328 即可無限暢飲精選葡萄酒、氣泡酒及啤酒

**FINOS**

Finland ■ Iceland ■ Norway ■ Denmark ■ Sweden

Available between 10 and 14 February from 6pm to 10pm

於2月10日至14日晚上6時至10時供應

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