



Valentine's Day Set Dinner 情人節 晚市套餐

14 February 2025

HK\$1388 for two 兩位用

STARTERS 頭盤

Seared Foie Gras, Pumpkin Puree, Brioche, Porto wine sauce

香煎鵝肝, 南瓜蓉, 奶油麵包, 砵酒汁

Vermentino, Atilius, Toscare 2022

And

Carpaccio di Ricciola, Yellowtail, Caviar, Zucchini, Lemon Olive Oil

薄切生油甘魚, 魚子醬, 意大利青瓜, 檸檬橄欖油

Pinot Grigio, Lamura, Sicily, 2021

SOUP 湯

Chicken Consommé, Seasonal Vegetables, Truffle Oil

雞肉清湯, 時令蔬菜, 松露油

MAIN 主菜

House-Made Pappardelle Con Carabineros, Lobster Sauce, Cherry Tomato

西班牙紅蝦闊條麵, 龍蝦汁, 車厘茄

Gavi DOCG, Cantine Volpi, Piedmont, 2022

And

Wagyu Beef Tenderloin, Morel Sauce, Garlic Italian Parsley Mash Potato

和牛牛柳, 羊肚菌汁, 蒜蓉蕃茜薯蓉

Merlot, Livon, Friuli, 2018

DESSERT 甜品

Gianduja Heart Shape, Chocolate, Hazelnut

意大利心形榛子朱古力

COFFEE / TEA 咖啡/茶

Additional HK\$88 with a glass of wine pairing 另加 HK\$88 可以配餐酒一杯

All price are subject to 10% service charge
以上價目另收加一服務費

Please advise our server if you have any food allergies or particular dietary preferences
如有任何食物敏感或膳食偏好, 請知會餐廳職員