

VALENTINE'S DAY MENU

14TH FEBRUARY, 2020

3-COURSES \$880 PER PERSON 6PM & 6:30PM SEATING 晚上6:00及晚上6:30入座: 3道菜套餐 \$880

4-COURSES \$980 PER PERSON 8:30PM SEATING 晚上8:30入座: 4道菜套餐 \$980

ADD ON WINE PAIRING \$500 PER PERSON 額外加配每位\$500可享美酒配搭

CANAPÉS - SERVED WITH 4-COURSE MENU ONLY 4道菜套餐包

King Crab Doughnut with uni & oscietra caviar 帝王蟹冬甩、海膽及OSCIETRA魚子醬

Nori Crisp with whipped cod roe & salmon caviar 紫菜脆餅伴鱈魚子、三文魚魚子醬

Mushroom & Parmesan Croquette with truffle mayonnaise 蘑菇及巴馬臣芝士炸丸子配松露蛋黃醬

1st Pairing Drink: 配雞尾酒 **Champagne Colada**
Coconut butter washed Plantation 3 Stars Rum,
Clear Pineapple Juice, Taittinger Brut Reserve

STARTER - CHOOSE ONE 前菜，每位任擇其一

Smoked Beetroot Salad

煙燻紅菜頭沙律

paired with 配酒:

goats milk curd & truffle

羊奶芝士和松露

Reichsgraf von Kesselstatt, 2017,

Riesling Kabinett, Mosel, DEU

Hamachi & Hokkaido Scallop

油甘魚和帶子

paired with 配酒:

sashimi and fresh pomelo, ginger & kombu

刺身、新鮮柚子、薑和昆布

Domaine Cailbourdin "Les Cornets", 2017,

Pouilly Fume, Loire Valley, FRA

Pigeon Breast (+40)

乳鴿 (額外加 \$40)

paired with 配酒:

truffled black garlic sauce & teriyaki sesame fried leg

松露黑蒜醬和照燒芝麻炸鴿腿

Mt. Difficulty Bannockburn, 2017,

Pinot Noir, Central Otago, NZL

MAIN - CHOOSE ONE 主菜，每位任擇其一

Yam & Ricotta Dumplings

芋頭和牛芝士雲吞

paired with 配酒:

pickled squash & burnt butter sauce

醃漬南瓜牛油醬

Radford Dale 'The Antidote', 2017,

Gamay Noir, Stellenbosch, ZAF

Spanish Mackerel

芋頭和牛芝士雲吞

paired with 配酒:

lily bulb, amur river caviar, jerusalem artichoke & abalone

百合莖、AMUR RIVER 魚子醬、雅枝竹和鮑魚

Yangarra Estate "Old Vine", 2016,

Grenache, McLaren Vale, AUS

Grade 8 Wagyu Striploin

M8和牛腰脊肉牛排

paired with 配酒:

(designed for two) charred onions, café de paris sauce & broccolini

(供二人享用) 焦香洋蔥、牛油醬和西蘭花苗

Alpha Zeta 'A' Amarone, 2015,

Corvina / Rondinella, Valpolicella, ITA

DESSERT - CHOOSE ONE 甜品，每位任擇其一

Pavlova

蛋白脆餅

mango cream & berry ice cream

芒果忌廉和莓果雪糕

Coconut Sorbet

椰子雪葩

white chocolate ganache, passionfruit & yoghurt

軟心白朱古力醬、熱情果和乳酪

Truffled Petit Camembert (+40)

松露CAMEMBERT芝士(額外加 \$40)

spiced pear, walnut puree & sourdough crisp

香料煮梨、核桃蓉和香脆酸種麵包

paired with 配酒:

Prince de Saint-Aubin, 2014,

Sémillon/ Sav Blanc/ Moscatel/

Sauternes, FRA