

VALENTINE'S DAY DINNER MENU

February 14, 2019

[\$1,080/pax]

Amuse Bouche

餐前小食

Depurated French Oyster - Peanut-butter 'Toast'

Poached Oyster, Celeraic Puree, Apple

淨化法國生蠔 花生醬、多士'

Pink Crab Meat Tortellini, Comté Fondue

鮮蟹肉義大利餛飩 考姆特芝士

Foie Gras Crème Brulee

Fennel-Pear, Black Currant Gelee Thin Crisp

鵝肝醬法式焦糖燉蛋

French Quail

Smoked Sea & Root Vegetable Aromatic Tea

香煎法國鸕鶿 海洋、根類蔬菜燻茶

US Prime Beef Short Ribs

烤36小時慢煮美國極級牛小排

or

Charred Tuna Cheek

Chorizo-Fourme d'Ambert, Burnt Onion, White Asparagus

炭烤地中海藍鱈吞拿魚臉

Persimmon Ice cream

Persimmon, Tart, Shiso & Olive Oil Pudding, Almond crumble

柿雪糕

Petite Fours

小甜點

(10% Service Charge Applies)