

# **VALENTINE\*S MENU**

## **ANTIPASTI**

Beetroot and Orange Cured Gravlax Salmon with Horseradish Cream and Crispy Bread (AL) 香橙紅菜頭醃鮮三文魚配脆多士

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### **SOUP**

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#### **PASTA**

Baked Alaska Crab Meat Cannelloni with Asiago Sauce 烔阿拉斯加蟹肉卷配芝士汁

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## **MAIN COURSE**

Australian Lamb (AL)
Roasted Fillet and Braised Shank
Served with Cannellini Bean
香燒澳洲羊柳及燴羊膝伴燴白荳

or 或

Roasted Monkfish with Lemon Linguine Fennel Puree, Asparagus and Cauliflower. 烤鮟鱇魚扁意粉配蘆筍及椰菜花

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#### **DESSERT**

Amaretto Chocolate Mousse with Pistachio Biscotti (AL) 杏仁酒朱古力慕絲配開心果脆餅

#### HKD 788 per person

For reservations or enquiries, please call 2837 6780.

N-nuts 含果仁 V-vegetarian P-pork 含豬肉 AL-alcohol 含酒精

<sup>\*</sup> Price is subject to 10% service charge 價目另收加一服務費

<sup>\*</sup> All promotional privileges are not applicable 所有推廣優惠恕不適用