

Valentine's Tasting Menu

14th February, 2023 (First Seating 6pm to 8:15pm)

Amuse Bouche

Carrot and Cardamon Velouté, Coriander Oil

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Blue Lobster

Crab and apple salad, Kristal Caviar

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Japanese Amadai

Confit Ratte Potato, Fennel, Sauce Vierge

OR

Veal Tenderloin

Sweetbread, Fondant Potato, Charred Broccoli, Black Truffle Sauce

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Champagne Crème Sorbet

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Raspberry, Rose and Tahitian Vanilla

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Coffee or Tea

Petits Fours

HKD 1,988 PER PERSON INCLUDING A GLASS OF ROSÉ CHAMPAGNE RECOMMENDED WINE PAIRING BY HEAD SOMMELIER

3 GLASSES \$ 888 PER PERSON

4 GLASSES \$ 1,080 PER PERSON

PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE.



Valentine's Tasting Menu

14th February, 2023 (Second Seating from 8:45pm)

Amuse Bouche

Carrot and Cardamon Velouté, Coriander Oil

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Blue Lobster

Crab and apple salad, Kristal Caviar

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Japanese Hokkaido Scallop

Fermented Black Garlic, Saffron Risotto, Lime

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Japanese Amadai

Confit Ratte Potato, Fennel, Sauce Vierge

OR

Veal Tenderloin

Sweetbread, Fondant Potato, Charred Broccoli, Black Truffle Sauce

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Champagne Crème Sorbet

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Raspberry, Rose and Tahitian Vanilla

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Coffee or Tea

Petits Fours

HKD 2.288 PER PERSON INCLUDING A GLASS OF ROSÉ CHAMPAGNE

RECOMMENDED WINE PAIRING BY HEAD SOMMELIER
3 GLASSES \$ 888 PER PERSON
4 GLASSES \$ 1,080 PER PERSON

PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE.