

AMBER VALENTINE'S DAY

4-COURSE DINNER

Ebisu Winter Oyster ° Wakame ° Horseradish ° Kabosu ° Macha °

Or

Aka Uni ° Cauliflower ° Lobster °
Daurenki Tsar Imperial Caviar °

Abalone ° Sake ° Edamame ° Plankton °
° Black Winter Truffles °

Or

Kamchatka Crab ° Shiro Miso ° Hass Avocado ° Mikan °
Coriander ° Chili Threads

Turbot ° Bone Marrow ° Red Onion ° Hibiscus ° Pinot Noir °

Or

Wagyu Tenderloin ° Cardoons °
Shimeiji ° Enoki ° Potato ° Black Winter Truffles °

Yuzu ° Fennel ° Hyuganatsu ° Extra Virgin Sunflower Oil ° Bronze Fennel °

Or

Amao Strawberries ° Hibiscus ° Almond ° Pink Pepper Corn °

4-course Menu at HKD 1,988 per person
Including personalized menu & home-made chocolate gift for the lady
17:30 till 18:30, table return time at 19:45
The menu is subject to seasonal changes
10% service charge applies

AMBER VALENTINE'S DAY

8-COURSE DINNER

Glass of Krug Grand Cuvée

Ebisu Winter Oyster ° Wakame ° Horseradish ° Kabosu ° Macha °

Aka Uni ° Cauliflower ° Lobster °
Daurenki Tsar Imperial Caviar °

Abalone ° Sake ° Edamame ° Plankton °
Black Winter Truffles °

Kamchatka Crab ° Shiro Miso ° Hass Avocado ° Mikan °
Coriander ° Chili Threads

Turbot ° Bone Marrow ° Red Onion ° Hibiscus ° Pinot Noir °

Wagyu Tenderloin ° Cardoons °
Shimeiji ° Enoki ° Potato ° Black Winter Truffles °

Yuzu ° Fennel ° Hyuganatsu ° Extra Virgin Sunflower Oil ° Bronze Fennel °

Amao Strawberries ° Hibiscus ° Almond ° Pink Pepper Corn °

8 Course Menu at HKD 2,988 per person
Including a glass of Krug Grand Cuvée, personalized menu
& home-made chocolate gift for the lady
20:15 onwards
Menu is subject to seasonal changes
10% service charge applies