

Valentine's Day Dinner 14 February 2013 Above & Beyond Chinese Restaurant

情定三生

鵝肝乳豬件、吉列帶子沙律、鮑魚荔茸酥

Chinese Specialty Platter
(Barbecued Suckling Pig with Goose Liver, Deep-fried Scallop Salad,
Crispy Taro Cakewith Whole Abalone)

月滿佳人

焗釀鮮蟹蓋

Baked Stuffed Crab Shell

比翼鴛鴦

花膠響螺燉乳鴿湯

Double-boiled Pigeon and Sea Whelk Soup with Fish Maw

濃情厚意

松露牛肝菌厚切澳洲 M7 和牛西冷 Australia M7 Waygu Sirloin with Truffle Morel Mushroom

海誓山盟

薑蔥雲腿蒸星斑件

Steamed Garoupa Fillet with Yunnan Ham, Spring Onion and Ginger

雪場邂逅

鱈場蟹肉片兒麵

Chinese Sliced Noodles with Tarabagani King Crab

甜甜蜜蜜

意大利芝士餅

Tiramisu

心心相印

美點雙輝

Chinese Petits Fours

Priced at \$988 per person plus 10% service charge Including one glass of Laurent-Perrier NV Brut Champagne



Deluxe Valentine's Day Set Dinner Menu 14 February 2013 Above & Beyond Chinese Restaurant

A Bottle of Drappier Rose Champagne

香芒鮮蝦沙律

Shrimp and Mango Salad

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白葡萄酒焗鮮龍蝦球

Baked Lobster with Chardonnay White Wine

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焗釀鮮蟹蓋

Baked Stuffed Crab Shell

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松露金瓜帶子羹

Braised Pumpkin Soup with Scallop and Truffles

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牛油香煎東星斑件

Pan-fried Spotted Garoupa with Butter Sauce

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凍頂烏龍茶燻鴿

Smoked Pigeon with Oolong Tea Leaves

或 or

鮮月桂鵝肝牛柳粒

Wok-fried US Tenderloin Cubes with Goose Liver and Fresh Basil

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玫瑰香檳朱古力布甸

Rose Champagne Chocolate Pudding

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精美甜點

Petits Fours

Priced at \$2,680 for 2 persons plus 10% service charge



Valentine's Day Dinner 14 February 2013 GREEN

Scallops Carpaccio and Soft-boiled Egg with Salmon Roe Chardonnay Sabayon 鮮帶子温泉蛋配三文魚籽白酒汁

Wild Mushroom Consommé with Goose Liver Wontons 鵝肝雲吞野菌清湯

Herbs Crusted Grass-fed Rack of Lamb with Wild Porcini Demi-Glace 香草羊扒配牛肝菌燒汁

Or 或

Beef Tenderloin with Perigord Truffle Sauce and Cajun Béarnaise 香辣牛油黑松露醬燒牛柳

Rose Champagne Chocolate Pudding 玫瑰香檳朱古力布甸

Coffee or Tea 咖啡或茶

Petits Fours 精美甜點

Priced at \$1,588 per couple with 10% service charge Including two glasses of Laurent-Perrier NV Brut Champagne