



情人節套餐
Valentine's Set Dinner

配香檳一杯

Served with A Glass of Charles de Cazanove Brut N.V.



天外天三小碟

[D][N][P] 子薑蜜汁叉燒、[D][P] 宮保焗日本蠔、
[D][N] 松露香煎北海道帶子皇

Above & Beyond Chinese Platter

*Honey-Glazed Barbecued Pork and Preserved Ginger, Baked Japanese Oyster in Kung Pao Style,
Pan-fried Hokkaido King Scallop with Black Truffle*

[D][N][P] 瑪卡杞子百合花膠燉羊湯

Double-boiled Lamb Soup with Maca, Wolfberry, Fish Maw and Lily Bulb

[D][N][P] 翠湖芙蓉伴桂花香燒銀鱈魚

Wok-fried Silver Cod Fillet with Spinach and Egg White

[D][N][P] 蠔皇關東遼參拼鮑魚

Braised Whole Abalone with Kanto Sea Cucumber in Superior Oyster Sauce

[D][N] 魚湯鮮蝦稻庭烏冬

Inaniva Udon with Fresh Shrimp in Fish Broth

[D][N] 杏汁桃膠燉蛋白配金箔燕窩玫瑰凍糕

Double-boiled Egg White with Peach Resin and Almond Cream, Chilled Jelly with Bird's Nest and Rose

每位 \$1,288

Priced at \$1,288 per person

如果你對某些食物敏感，請告知服務人員
Please make your server aware of any food allergies.

所有價目均以港幣計算及需另收加一服務費 *All prices are in HKD and subject to 10% service charge*

[B] 含牛肉 *Contains Beef*

[D] 含奶製品 *Contains Dairy Products*

[V] 素菜 *Vegetarian*

[N] 含乾果 *Contains Nuts*

[P] 含豬肉品 *Contains Pork*

