



GREEN

VALENTINE'S DAY SET DINNER MENU

情人節晚市套餐

14 February 2025
2025年2月14日

9-COURSE 9 道菜

3 Amuse Bouche + 1 Appetizer + 1 Soup + 1 Seafood +
1 Sorbet + 1 Main Course + 1 Dessert
3 法式精美小點 + 1 頭盤 + 1 湯 + 1 海鮮 + 1 雪葩 + 1 主菜 + 1 甜品
每位 \$888 PER PERSON

Additional HK\$388 per person with Premium Wine Pairing (4 glasses)
每位另加港幣 \$388 即享四杯優質葡萄酒搭配佳餚

4-COURSE 4 道菜

1 Appetizer + 1 Soup + 1 Main Course + 1 Dessert
1 頭盤 + 1 湯 + 1 主菜 + 1 甜品
每位 \$788 PER PERSON

Additional HK\$288 per person with Premium Wine Pairing (2 glasses)
每位另加港幣 \$288 即享兩杯優質葡萄酒搭配佳餚

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

AMUSE BOUCHE 法式精美小點

BALIK Smoked Salmon with Salmon Roe

法式醃煙三文魚 配三文魚籽 [A]

Wasabi Tuna Tartare

芥末吞拿魚他他 [A]

Duck Liver Terrine

法式鴨肝醬批 [A]

Ponte Prosecco Millesimato Rosé Brut NV Veneto Italy

APPETIZER 頭盤

Fresh Oyster with Seaweed Salad and Mango Salsa

新鮮生蠔 配中華沙律及芒果沙沙醬

(2 pcs per person 每位兩隻)

SOUP 湯

Lobster Bisque with Crab Toast

法式龍蝦忌廉湯 配蟹肉多士 [A][D]

SEAFOOD 海鮮

Scallop Thermidor

法式焗扇貝 [A][D]

Justin Girardin Bourgogne Chardonnay, Burgundy, France

SORBET 雪葩

Lime Sorbet with Mint

薄荷青檸雪葩

MAIN COURSE (CHOOSE 1 FROM 3)

主菜 (三選一)

Yugo Australian M5 Wagyu Beef Sirloin Steak with Herbs Thyme Gravy

澳洲M5和牛西冷 配香草百里香燒汁 [A][B]

Or 或

Black Truffle Cream Impossible™ Meat with Pasta Penne

黑松露忌廉醬 Impossible™ 植物肉長通粉 [D][V]

Or 或

Roasted Australia Grass-fed Lamb Rack
in Mustard with Black Olive Rosemary Sauce

烤澳洲草飼羊鞍 配芥末黑橄欖迷迭香芹汁 [A]

Trossos del Priorat '90 Minuts', Priorat, Spain

DESSERT 甜品

Raspberry Yogurt Cream with Champagne Sorbet

紅莓乳酪 配香檳雪葩 [D][N]

Dr. Loosen Wehlener Sonnenuhr Riesling Kabinett, Mosel, Germany

A - Contains Alcohol 含酒精

B - Contains Beef 含牛肉

D - Contains Dairy Products 含奶製品

N - Contains Nuts 含乾果

P - Contains Pork 含豬肉

V - Vegetarian 素菜

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