



Dinner Amoureuse

HKD1450

per person

Amuse Bouche

Tomato Jelly, King Salmon Roe

Starter

LANGOUSTINE CEVICHE

Otoro, Pickled Baby Vegetables

Soup

CANADIAN BROWN CRAB BISQUE

Poached Alaskan Crab Leg

First Course

PAN-FRIED BRITTANY SEABASS

Green Peas Purée, Lime & Lemongrass Sauce

Mains

CHERRY WOOD SMOKED FRENCH PIGEON & FOIE GRAS

Creamy Barley, Aged Parmesan, Rainbow Baby Carrot,
Green Cauliflower, Winter Truffle Jus

OR

SOUS VIDE STOCKYARD WAGYU RIB-EYE

Fondant Potato, Creamy Beetroot Purée, Grilled Baby Leek,
Caramelised Shallot, Bordelaise

Dessert

RASPBERRY MOUSSE CAKE

Champagne Jelly, Rose Meringue

Subject to 10% service charge.
Please advise our team of any dietary requirements.

The background of the entire page is a detailed, golden-brown illustration of various flowers, including roses and peonies, intertwined with delicate vines and leaves. Several birds, such as hummingbirds and a larger bird perched on a branch, are scattered throughout the design, adding a sense of natural elegance and movement.

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每位

餐前小點

番茄果凍、三文魚子

前菜

酸橘汁海螵蜆
吞拿魚腩他他

湯

加拿大麵包蟹濃湯
阿拉斯加長腳蟹

第一道菜

香煎法國海鱸魚
青檸香茅汁

主菜

櫻桃木煙燻法國血鴿香煎鴨肝
黑松露汁

或

慢煮澳洲頂級和牛肉眼
紅酒牛油汁

甜品

紅桑子慕斯蛋糕
香檳果凍、玫瑰酥餅

另設加一服務費。

如有任何特別的餐飲需求或食物過敏，請通知我們的職員。