



VALENTINE'S DAY DINNER 2021

SEAFOOD

DELUXE SEAFOOD PLATTER

(CHILLED HALF LOBSTER, SNOW CRAB LEGS AND MUSSEL SERVED WITH LEMON WEDGE AND COCKTAIL SAUCE)

特級海鮮拼盤

STARTER

DICED SCALLOP AND PRAWN, CAVIAR AND SMASHED AVOCADO WITH
MESCLUN SALAD AND MANGO DRESSING

帶子及鮮蝦他他
魚子醬, 牛油果, 香芒醋汁

SOUP

PORCINI MUSHROOM CAPPUCCINO

泡沫牛肝菌濃湯

ENTRÉE

HOMEMADE SPINACH AND RICOTTA RAVIOLI WITH BLACK TRUFFLE AND
24-MONTH PARMIGIANO REGGIANO SHAVINGS

自家製意大利雲吞
(莧菜, 黑松露, 24 個月巴馬臣芝士)

MAIN COURSE

PAN-ROASTED NORWEGIAN SALMON FILLET

HERBS POTATO, BUTTER POACHED GREEN ASPARAGUS WITH A CRUSTACEAN BISQUE

香烤挪威三文魚
香草焗薯, 蘆筍伴海鮮濃汁

OR 或

BAKED BLACK ANGUS BEEF CHEEK WELLINGTON

FONDANT POTATO, GLAZED CARROT WITH A RED WINE SAUCE

烤焗威靈頓黑安格斯牛臉頰
燒薯, 甘荀, 紅酒汁

DESSERT

70% DARK CHOCOLATE PUDDING WITH MIX BERRIES SAUCE SERVED WITH CHOCOLATE STRAWBERRY

70%黑朱古力布甸
朱古力士多啤梨及伴雜莓汁

HOMEMADE LIMONCELLO OR ILLY COFFEE

意大利檸檬甜酒或 ILLY 咖啡