



St. Valentine's Day Gala Dinner
14 February 2019

Menu

Amuse bouche

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Glazed Maine lobster medallion with Granny Smith apple espuma
tomato consommé jelly and sour mango pearls with crustacean mayonnaise

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Hokkaido scallop and portobello mushroom tart
onion and bacon compote with crispy seaweed

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Mojito sorbet

citrus chip and vene cress

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Roasted Hawke's Bay baby lamb loin in puff pastry
glazed green asparagus and grilled heirloom carrot with lemon thyme foam
or

US Angus natural beef tenderloin with Provençale herb crust
Périgord truffle mousseline and oxtail-dauphine potato with foie gras émulsion

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Wild red fruit roulade

with meringue, raspberry marshmallow and strawberry chips

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Coffee or tea

Petit fours

1,888 per person

Please inform our staff if you have any food allergies and intolerances.
Price in Hong Kong dollars and subject to 10% service charge.