

**ST. VALENTINE'S DAY SET LUNCH  
14 FEBRUARY 2023 (TUESDAY)**

**MENU**

**Fresh Seafood Platter for two served at the table.**

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**Appetiser Platter**

Salmon gravlax with honey mustard dressing  
Shredded barbecued duck and foie gras salad  
Heirloom cherry tomato, bocconcini cheese and toasted focaccia with basil pesto  
Bayonne ham with honey melon  
Caesar salad with grilled prawns, caramelised pecan nuts, herbs croûtons and bacons

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**Lobster and wild mushroom bisque**

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**Hot-smoked salmon fillet**

glazed garden pea and creamy orzo with crustacean émulsion  
or

**Roasted Australian rack of lamb**

with wilted Provençale vegetables, potato dauphinoise, rosemary jus  
or

**Gratinated wild mushrooms cannelloni**

grilled green asparagus and roasted cherry tomato  
or

Chef Recommendation

**Gratinated half lobster thermidor with wilted vegetables**

*additional 208 on top of menu price*

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**Dessert Platter**

Strawberry meringue tart  
Coconut crumble chocolate mousse  
Mascarpone panna cotta with red berries compote  
Mango mille feuilles  
Vanilla bean crème brûlée  
Tiramisu zabaglione

Coffee or tea

788 per person

Please inform our staff if you have any food allergies or intolerances.  
Menu items are subject to change.

All prices in Hong Kong dollars and subject to 10% service charge.

**ST. VALENTINE'S DAY GALA DINNER  
14 FEBRUARY 2023 (TUESDAY)**

MENU

**Boston lobster salad and Royal Cristal caviar**

green asparagus and Roma tomato tartare with herb mayonnaise

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**Provençale seafood bisque**

Pernod reduction and Alaskan crab dumpling

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**Pan-fried French duck foie gras**

glazed black figs and pear compote with orange blossom honey crisp

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**Granny Smith green apple sorbet**

Mint-peach salsa

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**Australian wagyu beef M6 tenderloin**

oxtail and vegetables croquette with glazed baby heirloom carrot and echalion confit

or

**Pan-roasted French wild seabass**

sautéed French beans, onion confit and semi-dried tomato with blood orange beurre blanc

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**Red rhubarb sorbet and red fruit ganache**

wild berries compote and crispy puff pastry with Mara Des Bois strawberry coulis

Coffee or tea

Petits fours

1,888 per person

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