



VALENTINES DAY SET MENU

1,488 per person

STARTERS *(choice of one)*

MANGROVE TIGER PRAWN COCKTAIL
Mary Rose sauce, avocado, lettuce

HALF DOZEN DAVID HERVE OYSTERS ROYAL NR 2
Raspberry mignonette, gold leave
(additional 98)

*Add 30G OSCIETRA CAVIAR with condiments
(additional 380)*



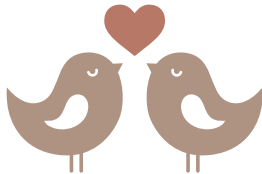
SOUP

ATLANTIC LOBSTER BISQUE
Lobster meat, chives, cream, cognac

MAIN COURSE FOR TWO *(choice of one)*

AUSTRALIAN M5 WAGYU CHATEAUBRIAND
Shaved black truffle, Malbec demi-glace

(Order in advance) GOLDEN M5 WAGYU CHATEAUBRIAND
Gold leave wrapped, shaved black truffle, bordelaise sauce
(additional 189)



All main serves with

GREEN ASPARAGUS sauce hollandaise
FONDANT POTATOES thyme, rosemary salt



DESSERT FOR TWO

BAKED ALASKA
Raspberry, vanilla, dark chocolate ice cream, meringue, dark rum flambé

Unlimited Life Solutions water specially filtered in-house (still or sparkling) \$30 per person

Please advise our associates if you have any food allergies or special dietary requirements. All prices are in HK\$ and subject to a 10% service charge.