

2025 Valentine's Day Menu

Complimentary a glass of special cocktail on house
贈送特色雞尾酒一杯

アミューズブーシュ

Amuse bouche

旬の鮮魚四種

Seasonal sashimi selection, 4 types

Schloss Gobelsburg, Grüner Veltliner, Renner, Austria, 2022

南アフリカ産・アワビ
若芽ソース

Live South African abalone

Wakame seaweed sauce

Oze No Yukidoke Junmai Daiginjo

北海道産・キンキ
花びら茸、陸ひじき、乳化だし

Hokkaido kinki fish

Hanabiratake mushroom, okahijiki, dashi sauce

Dom. Giudicelli, Patrimonio, Corsica, France, 2022

地中海産・赤海老
柚子素麺、からすみ
アメリカーナソース

Mediterranean red prawn

Yuzu somen noodles, karasumi, American sauce

O. Morin, Bourgogne Chitry, Vau-du Puits, Burgundy, 2020

A5 宮崎産・和牛テnderロイン
ポテトパヴェ、アスパラガス

A5 Miyazaki wagyu tenderloin

Potato pave, asparagus

Chateau Cos Labory, Saint-Estephe France, 2011

和牛ガーリックのチャーハン
肉フロス、ウズラ卵
浅利のすまし汁 漬物

Wagyu garlic fried rice

Meat floss, quail egg

Asari sumashi soup, pickles

熊本産・淡雪いちごフランベ
どら焼き、緑茶アイスクリーム

Kumamoto awayuki strawberry flambé

Dorayaki pancake, green tea ice cream

Kohaku no Kiwami 2years, Jukusei Umeshu

\$1,880 per person

Wine pairing \$588 per person

帳單上的額外 1%將捐贈至本地慈善機構零碳足食（亞洲），以協助於區內推動再生農業。
The additional 1% in your bill supports local charity Zero Foodprint Asia to help regional farmers shift to more climate friendly practices.

如您對任何食物有過敏反應或需要其他膳食的安排，請向我們的服務員聯絡。
Please advise our associates if you have any food allergies or special dietary requirements.

所有價目以港幣計算及另加一服務費。
All prices are in HK\$ and subject to 10% service charge.

我們承諾酒店的餐飲場所已榮獲國際認可之品質保證系統 ISO22000:2018 之認證。
We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system