

ST. VALENTINE'S DINNER 2026
2026 情人節菜單

STARTER 前菜

Choose one 請選擇一款

Balik-Salmon Tartare and Confit Tomato

with Kristal Caviar, Lemon Coulis ◉ ⓘ

巴利三文魚他他配油浸番茄、魚子醬及檸檬醬

Atlantic Langoustine with Butternut Squash,

Langoustine Quenelle, Chives Oil ◉ ⓘ ◉

大西洋海螯蝦配忌廉南瓜汁、海螯蝦丸及法蔥油

SOUPE 餐湯

Grischuna Beef and Barley Soup ⓘ ◉ ◉

瑞士大麥燉牛肉湯

MAIN 主菜

Choose one 請選擇一款

Toothfish with Chorizo Piperade, Shanghai Cabbage,

Burnt Onion, Pomegranate Jus ◉ ⓘ ⓘ ◉

白鰭魚配西班牙辣肉腸燉菜、小棠菜、焦香洋蔥及石榴汁

US Beef Wellington with Beetroot Mashed Potato, French Beans,

Black Truffle Red Port Wine Sauce ◉ ⓘ ◉

美國威靈頓牛柳配紅菜頭薯蓉、法邊豆及黑松露波特紅酒汁

DESSERT 甜品

Vanilla Cream, Strawberry-Lime Compote,

Honey Sponge Cake, Pistachio Crunch ◉ ◉ ⓘ ◉

雲呢拿忌廉、士多啤梨青檸果醬、蜂蜜海綿蛋糕及開心果脆脆

HK\$1,188 per person 每位

Gluten
麩質

Milk
乳製品

Egg
蛋類

Tree Nuts
木本堅果

Fish
魚類

Crustacean
甲殼類動物

Pork
豬肉

RESERVE NOW 立即預訂 >

ST. VALENTINE'S DINNER 2026
WITH WINE PAIRING
2026 情人節晚餐配搭美酒

STARTER 前菜

Choose one 請選擇一款

Balik-Salmon Tartare and Confit Tomato

with Kristal Caviar, Lemon Coulis ◉ ⓘ

巴利三文魚他他配油浸番茄、魚子醬及檸檬醬

Atlantic Langoustine with Butternut Squash,

Langoustine Quenelle, Chives Oil ◉ ⓘ ◉

大西洋海螯蝦配忌廉南瓜汁、海螯蝦丸及法蔥油

Laurent-Perrier La Cuvée Brut N.V.

SOUP 餐湯

Grischuna Beef and Barley Soup ⓘ ◉ ⓘ

瑞士大麥燉牛肉湯

MAIN 主菜

Choose one 請選擇一款

Toothfish with Chorizo Piperade, Shanghai Cabbage,

Burnt Onion, Pomegranate Jus ◉ ⓘ ⓘ

白鰐魚配西班牙辣肉腸燉菜、小棠菜、焦香洋蔥及石榴汁

Au Pied du Mont Chauve Saint-Aubin 1^{er} Cru 'Le Charmois' 2015

US Beef Wellington with Beetroot Mashed Potato, French Beans,

Black Truffle Red Port Wine Sauce ⓘ ⓘ

美國威靈頓牛柳配紅菜頭薯蓉、法邊豆及黑松露波特紅酒汁

Kanonkop Estate Pinotage 2014

DESSERT 甜品

Vanilla Cream, Strawberry-Lime Compote,

Honey Sponge Cake, Pistachio Crunch ⓘ ⓘ ⓘ

雲呢拿忌廉、士多啤梨青檸果醬、蜂蜜海綿蛋糕及開心果脆脆

Longting Late Harvest Petit Manseng 2022

HK\$1,588 per person 每位



Gluten
麩質



Milk
乳製品



Egg
蛋類



Tree Nuts
木本堅果



Fish
魚類



Crustacean
甲殼類動物



Pork
豬肉

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