

# Love & Dine

12th—14th Feb

 **Welcome Drink**  
Sparkling Rosé


 **\*Complimentary Skin Care Goodie Bags for ladies**  
**La Thea**  
(Bulgarian Rose Water Natural Face Toner & Regeneration Serum)



LA THEA



 **\*Free Roses for ladies**

 **Free Polaroid Photograph per couple**

\* on a first-come-first-serve basis, until stocks last

## RECOMMENDED CHAMPAGNE

### 法國香檳

**Impérial - Moët & Chandon**

per gl 每杯      per blt 每瓶  
**\$160**              **\$920**

**Domaine J. Laurens Cremant de Limoux N7 La Rose**

per gl 每杯      per blt 每瓶  
**\$135**              **\$650**

**Bianca Vigna Prosecco DOC Rose**

per gl 每杯      per blt 每瓶  
**\$125**              **\$495**



## St. Valentine

### 5-Course Dinner Menu 情人節意大利五道菜晚餐

#### Amouse Bouche

##### FINE DE CLAIRE

Brittany Oysters with Evo Gems, Taggiasca Dust, Lime Gelé  
Pairing with Complimentary Prosecco Brut  
法國生蠔 配 意大利氣泡酒

#### Starter

##### GAMBERO ROSSO

Red Prawns Tartare from Mazzara Del Vallo with Rice Crisp and Salmon Roe, Balsamic Reduction and Sprouts  
西西里紅蝦他他 伴三文魚籽脆米餅、黑醋

#### Pasta

##### BLACK TRUFFLE

Hand-made Tagliatelle Tossed with Winter Black Truffle and Light Butter Sauce  
黑松露及牛油炒手工意大利麵

#### Main

##### FILET MIGNON

"Rossini" Tenderloin Fillet and Foie Gras  
香煎羅西尼牛柳及鵝肝

or

##### FISH

Dover Sole Roulade Butter Fried in Beurre Noisette  
Paired with Black Venus Rice  
牛油香煎鰵魚柳卷 配 意大利黑米

#### Dessert

##### WILD BERRIES

Duo of Berries Glazed Mousse surrounded by Strawberry Sauce and Flowers  
雙色莓慕思, 草莓醬及可食用花

#### Coffee or Tea

咖啡/茶

每位HK\$888 per set (per person)

10% service charge applies  
另加一服務費