



ST. VALENTINE 4-COURSE SET DINNER

14th - 16th Feb 2025

COMPLIMENTARY FLUTE OF PROSECCO

STARTER

(please choose one 請選一款)

IL GRANCHIO Premium choice +\$68

Snow crab, smoked avocado,
passion fruit and saffron sauce
意式鱈蟹伴煙牛油果百香果配番紅花醬

or

IL PICCIONE

Royal pigeon salad, lentil,
quail eggs, Moscato wine reduction
乳鴿肉、扁豆、鵪鶉蛋沙律

SOUP

LA ZUCCA

Piedmont pumpkin soup, pecorino foam and coffee beans powder (V)
皮埃蒙特南瓜湯 (含羊奶泡沫及咖啡豆粉)

HOMEMADE PASTA & MAIN COURSE

(please choose one 請選一款)

I RAVIOLI

Spinach and Ricotta ravioli cheese "Goccia d'oro"
with butter, tomatoes and sage
菠菜乳酪意大利雲吞配牛油、番茄及鼠尾草汁

or

GLI STROZZAPRETI

Homemade hand twisted pasta tossed in
a rich bacon, green pea, truffle and cream sauce
意大利手工小麵條配香濃煙肉青豆松露忌廉汁

or

IL TRANCIO DI SALMONE

Roasted Norwegian salmon,
green peas, ginger and bacon, lime sauce
烤挪威三文魚柳配青檸青豆煙肉汁

or

IL RISOTTO

Carnaroli rice risotto
tossed with asparagus and castelmagno D.O.P.
卡納羅利意大利燴飯拌蘆筍及皮埃蒙特藍紋乳酪

I GAMBERONI

Grilled giant prawns served with
a fresh tomatoe, basil sauce with lemon essence
香烤大蝦配羅勒番茄汁及檸檬汁

or

L'ASTICE DEL MAINE Premium choice +\$128

Linguine pasta tossed with fresh lobster, tomato,
basil salsa and a hint of chili
香濃番茄羅勒莎莎炒龍蝦肉意大利麵

or

IL FILETTO DI MANZO ALLA ROSSINI Premium choice +\$158

Australian beef tenderloin "Rossini style",
foie gras and black truffle
香煎澳洲牛柳伴鵝肝及黑松露

DESSERT

PICK ME UP... MY LOVE

Strawberries Tiramisu
草莓意大利芝士餅

COFFEE OR TEA

咖啡或茶



HEART SHAPED PIZZA "INNAMORATI"

Tomato sauce, Mozzarella, green asparagus,
Scottish salmon & winter Perigord black truffle petals

\$308

from \$498 per person

Elevate your dining experience by enjoying
Moët Chandon Champagne with a 20% discount

凡惠顧除夕晚餐, 即可以8折優惠享用法國酩悅香檳乙瓶

