DIVINO
PATIO

ST. VALENTINE 4-COURSE SET DINNER

13rd - 15th Feb 2026

COMPLIMENTARY FLUTE OF PROSECCO

STARTER

(please choose one 請選一款)

IL TONNO *Premium choice +$68*
Tuna maguro, apple and sea urchin sauce
吞拿魚刺身配蘋果海膽醬

or

LE CAPESANTE
Pan-fried scallops,
pumpkin and black truffle salad
香煎扇貝南瓜黑松露沙律

SOUP

I CEREALI
Umbria mixed cereal soup, smoked eel and rosemary essence)
意式混合穀物湯煙燻鰻魚及迷迭香油)

HOMEMADE PASTA & MAIN COURSE

(please choose one 請選一款)

I TAGLIOLINI
Homemade egg tagliolini, broccoli, almonds and prawns
西蘭花杏仁大蝦燴手工雞蛋意大利幼麵

or 或

LE PAPPARDELLE
Large pappardelle pasta, duck ragout, spring onions
香蔥鴨肉醬燴意大利大寬麵條

or 或

LE VONGOLE
Spaghetti clams, zucchini and bottarga
魚子醬蜆肉青瓜意大利麵

I L BRANZINO
Pan-fried seabass, cauliflower and caviar sauce
香煎海鱸魚伴花椰菜魚子醬

or 或

IL POLLO *Premium choice +$128*
Spit-grilled roasted chicken, winter salad and lemon
烤雞伴冬季沙律及檸檬

or 或

IL FILETTO DI MANZO *Premium choice +$158*
Roasted tenderloin, crispy potatoes and Gorgonzola sauce
烤牛柳肉配馬鈴薯及戈貢佐拉芝士醬

DESSERT

IL FONDENTE DI CIOCCOLATO
Hot chocolate fondant, figs and crushed meringue
熱朱古力心太軟伴無花果及蛋白霜

COFFEE OR TEA

咖啡 或 茶

from $538 per person

HEART SHAPED PIZZA "INNAMORATI"
Tomato sauce, Mozzarella, green asparagus, Scotish salmon & winter Perigord black truffle petals
$308

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

Images are for reference only 圖片只供參考

10 % service charge applies 另加一服務費