

MEZZ FLOOR

WINE AND DINE

VALENTINE'S DAY FOUR-COURSE SET DINNER MENU

情人節四道菜晚餐菜譜

STARTER 前菜

Smoked Oyster with Grapefruit and Sake

煙燻柚子清酒蠔

Beetroot Consommé with Pan-seared Duck Foie-gras

紅菜頭法式清湯伴香煎鴨肝

MAIN 主菜

Select one main course per person

每位賓客可選擇以下一款

Slow-cooked Cod Fish with Caviar in Champagne Sauce

慢煮銀鱈魚伴魚子醬配香檳汁

Or

Pan-seared Wagyu Beef Rib Eye with White Carrot in

Red Currants Sauce

香煎和牛肉眼扒伴白甘筍配紅醋栗汁

DESSERT 甜品

Raspberry Pistachio Mousse Cake

開心果紅桑子慕絲蛋糕

Two Glasses of Selected House wine

精選餐酒兩杯

Freshly Brewed Coffee or Tea

鮮磨咖啡或茶