

# 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