



EXPERIENCE THE ART OF THE PLATES.
TO LIVE A TRUE MOMENT AT THE TABLE,
BEGINS WITH A DREAM AND CONTINUES
ON TO SIMPLICITY.



VALENTINE'S DINNER MENU
THURSDAY 14TH FEBRUARY, 2019

OCTOPUS CARPACCIO

Heirloom carrot shaving salad with jalapeno salsa

2012 Sauvignon Blanc, Levin, Loire Valley, France

ROASTED DUCK FOIE GRAS

Rhubarb puree, blackberry chips and figs

10 Year Old Tawny Port NV, Taylor Fladgate, Portugal

GRILLED US PRIME TENDERLOIN

Caramel shallot confit, mushroom mash, broccolini and natural jus

2014 Shiraz, Powell & Son, Barossa Valley, Australia

OR

GRILLED JAPANESE SUKI SEABASS

Fennel and orange jam, grilled baby leeks and potato confit

2014 Saint-Romain, Les Vieilles Vignes, Vincent Girardin, Burgundy, France

PASSIONFRUIT TARTLET

Ruby and dulce chocolate cream, red praline tuilie and fresh raspberry

2011 Tokaji Aszu 3 Puttonyos, Oremus, Tokaj-Hegyalja, Hungary

4 course menu at HK\$2,888 + 10% service charge per couple
With wine pairing at HK\$1,488 + 10% service charge per couple