

Valentine's day dinner set menu

1,488 per person

BENVENUTO

OSTRICHE E LAMPONI

Poached Gillardeau oyster, pickled raspberry, lemon balm

VITELLO TONNATO

Roasted milk fed veal, tuna sauce, crispy capers

TROTA AFFUMICATA

Smoked rainbow trout, burrata from Andria, basil

ANTIPASTI

CARPACCIO DI TONNO

Bluefin tuna carpaccio, tomato dressing, taggiasca olives, basil

COTTO D'ANATRA

Slow-cooked duck breast, figs, hazelnuts

GAMBERONI AGLI AGRUMI

Marinated king prawns, citrus salad, dill

PRIMI PIATTI

TORTELLI DI RICOTTA E CAPESANTE, ZAFFERANO, TOPINAMBUR

Homemade buffalo ricotta and scallops tortelli, saffron sauce, Jerusalem artichoke

SECONDI PIATTI

ASTICE ALLA GRIGLIA, FRANCIACORTA, CAVIALE

Seared Atlantic lobster, Franciacorta sauce, Oscietra caviar, green asparagus

Or

FILETTO ALLA ROSSINI

Roasted wagyu tenderloin, foie gras, black truffle, baby spinach, Marsala jus

DOLCI

FRAGOLE, CHAMPAGNE, LAMPONI

Strawberry Mont Blanc, rose champagne peach, raspberry sorbet

CAFFÈ E FRIVOLEZZE

Coffee or tea and petit fours

 Vegan

 Vegetarian

 Gluten free

 Contains nuts

 Contains alcohol

 Contains pork

 Sustainably sourced seafood

The additional 1% in your bill supports local charity Zero Foodprint Asia to help regional farmers shift to more climate friendly practices.

Please advise our associates if you have any food allergies or special dietary requirements.

All prices are in HK\$ and subject to 10% service charge.

We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system.