



**LOBBY LOUNGE**

**VALENTINE'S DAY DINNER MENU 情人節特選晚宴**

**THURSDAY, FEBRUARY 14, 2019**

**PERRIER-JOUËT GRAND BRUT NV – 2 GLASS**

巴黎之花香檳 - 兩杯

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**MARINATED HAMACHI AND SAFFRON SCALLOP, PLUM, SALMON ROE AND KALUGA CAVIAR  
HONEY STRAWBERRY DRESSING**

火炙油甘魚配藏紅花帶子·李子·三文魚子·卡盧加魚子醬及蜜糖士多啤梨汁

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**US BEEF TENDERLOIN AND PORK BELLY ROULADE, MUSCAT WINE JUS, BEEF CHEEK RAVIOLI AND  
BUTTER POACHED BOSTON LOBSTER  
WITH BONE MARROW MASHED POTATOES AND ORGANIC BABY VEGETABLES**

美國牛柳配豬五花肉·麝香葡萄汁,牛面頰肉意式雲吞及

牛油煮波士頓龍蝦

骨髓薯蓉配有機菜苗

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**“COEUR CROQUANT”**

**COCONUT DAQUISE PALETTE WITH LYCHEE AND RASPBERRY CREAM, RED BERRIES**

椰子荔枝紅桑子慕絲蛋糕伴雜莓

HK\$1,999 NET for 2 PERSONS + 10% service charge

二人套餐港幣 \$1,999