

Valentine's Day 2025

AMUSE-BOUCHE

CARPACCIO DI CAPESANTE

scallop carpaccio • caviar • frisse salad • citronette vinaigrette • lobster oil
Langhe Bianco DOC, Piemonte, Figli Luigi Oddero, 2021

CREMA AI CROSTACEI BRANDY E TARTUFO NERO

shellfish & brandy creamy soup • lobster medallion • crab ravioli • black truffle

RAVIOLONE MULTICOLORE AL SALMONE AFFUMICATO

handmade multi-coloured raviolone • Norwegian smoked salmon
ricotta & parmesan cheese • salmon roe
Il Bianco From Black To White IGT, Veneto, Zýmē, 2018

SGROPPINO

yuzu lemon sorbet • vanilla ice cream • prosecco

FILETTO DI MANZO AL TARTUFO NERO

M4 Wagyu tenderloin • foie gras mousse • truffle potato puree
Italian black truffle • root vegetables • veal jus
Barolo DOCG, Piemonte Brezza, 2018

SEMIFREDDO AI LAMPONI

half-frozen raspberry mousse • hazelnuts croccante • fruit salad
grappa barrique, Friuli, Tosolini, Triple Cask

PICCOLA PASTICCERIA

The Mistral chocolate bar • Italian lemon tart • pistachio cannoli

\$1,388 per person

\$1,488 per person with window seat

Signature Club member \$1,188 per person

Signature Club member \$1,288 per person with window seat

wine pairing with 4 glasses wine: \$528 per person

All prices are in Hong Kong dollars and subject to a 10% service charge
If you have any dietary requirement or allergy, please inform our service team
Not applicable to any discount or cash coupon



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