

## Valentine's Day Dinner Menu

### **Amuse Bouche**

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### **Smoked Abalone**

*Granny Smith Apple Salad & Lemongrass Lime Dressing*

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### **Foie Gras Terrine**

*Black Fig Jelly & Sous-Vided Watermelon*

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### **Provence Lobster Bisque**

*Sea Scallop Scallopini & Horseradish Cream Fraiche*

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### **Winter Black Truffle Risotto**

*Porcini Mushroom & Parmigiano Reggiano*

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### **Black Angus Short-Rib**

*16 Hours Cooked, Baby Carrot, Black Garlic Tempura & Prune Veal Jus*

or

### **Monkfish**

*Wrapped with Chorizo, Wild Mushroom, Savoy Cabbage & Hollandaise Foam*

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### **Strawberry Sakura White Chocolate Dome**

*Vanilla Rose Agar Agar*

**HK\$1480 per person**

All prices subject to 10% service charge