

5-Course Candlelight Dinner

五道菜海景燭光晚餐

Starter 頭盤

Oyster Shooter

生蠔杯

And 及

Geoduck Clam Tacos

French trout roe and fava beans 象拔蚌墨西哥夾餅伴法國虹鱒魚籽及蠶豆

Soup 湯

Steamed Lobster Parcel

spring vegetables in chicken consommé 龍蝦包伴雞清湯

Main Courses 主菜

Turbot Fillet

pan-seared with golden crusted and parsnip foam 香煎多寶魚伴牛油脆皮配歐防風泡沫

And 及

French Pigeon Breast and Chanterelle Mushroom

wrap with savoy cabbage with black truffle jus 法式白鴿胸肉及雞油菌椰菜卷配黑松露汁

Or或

Australian Stockyard Gold Label Black Angus Tenderloin

char-grilled with black truffle jus 炭燒澳洲金牌安格斯牛柳配黑松露汁 *******

Dessert 甜品

Rose Mascarpone Cream and Strawberry Chiffon Cake

with watermelon sorbet 玫瑰忌廉士多啤梨戚風蛋糕伴西瓜雪葩

Coffee or Tea Petits fours and Pralines

咖啡或茶 精美甜點及朱古力果仁

HK\$2,380 per couple 每對情侶港幣 2,380 元

A bottle of Gosset Gronde Reserver Brut Champagne (375ml) is included 每對情侶免費享用香檳一瓶 (375 毫升)