



Valentine's Day Dinner

Insalata di Scampi alla Catalana con Sedano, Pomodorini, Cipolla Rossa e Caviale Oscetra

Scampi Salad "Catalana Style" with Celery, Tomato, Red Onion and Oscetra Caviar

意式生淡水小龍蝦沙律配西芹、番茄、紅洋蔥及魚子醬

Cappuccino ai Funghi Porcini con Biscotti al Parmigiano e Tartufo Nero Invernale

Porcini Mushroom Cappuccino with Parmesan Cheese Cookies and French Winter Black Truffle

牛肝菌濃湯伴巴馬臣芝士曲奇配法國黑松露

Faveretti all'Astice, Pomodorini e Basilico

Home Made Faveretti with Lobster, Datterini Tomato and Basil

自家製龍蝦手捲粉配香草番茄汁

Tagliata di Tonno Rosso alla Griglia con Carciofi e Radicchio Trevigiano Tardivo al Balsamico

Grilled Mediterranean Bluefin Tuna Tagliata served with Artichoke and Radicchio from Treviso with Balsamico Dressing

香烤地中海藍鱈吞拿魚片伴洋薊、菊苣配陳年黑醋

Lombo di Vitello da Latte con Spugnole alla Crema e Tartufo Nero Invernale

Slow Cooked Milk-Fed Veal with Morel Mushrooms in Cream Sauce and French Winter Black Truffle

慢煮乳飼牛仔柳伴羊肚菌忌廉汁配法國黑松露

Dolce degli Innamorati

Valentine's Day Dessert

情人節甜品

Caffe` o Te` e Biscottini

Tea or Freshly Brewed Coffee and Italian Cookies

茶或即磨咖啡及意大利曲奇

每兩位港幣\$4,288 per Two Persons

The price is subject to 10% service charge.

以上價目另加一服務費。

If you have any food allergies, please inform our staff.

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡