

# VALENTINE'S DAY ROOM PACKAGE DINNER MENU 2022

## WELCOME DRINKS

2 GLASSES OF SAINT-LOUIS, BLANC DE BLANCS BRUT N.V., FRANCE

## STARTER

PAN-SEARED SCALLOP, PRAWN AND BABY SQUID WITH QUINOA AND APPLE SALAD

香煎帶子,鮮蝦及魷魚  
蘋果藜麥沙律

## SOUP

PORCINI MUSHROOM SOUP

牛肝菌濃湯

## ENTRÉE

HOMEMADE SPINACH AND RICOTTA RAVIOLI WITH BLACK TRUFFLE AND  
24 MONTH PARMIGIANO REGGIANO SHAVINGS

自家製意大利雲吞  
(莧菜, 黑松露, 24 個月巴馬臣芝士)

## MAIN COURSE

PAN-ROASTED NORWEGIAN SALMON FILLET

HERBS POTATO, BUTTER POACHED GREEN ASPARAGUS WITH A CRUSTACEAN BISQUE

香烤挪威三文魚  
香草焗薯, 蘆筍伴海鮮濃汁

OR 或

SLOW-COOKED WAGYU BEEF CHEEK

TRUFFLE MASHED, GARDEN VEGETABLES WITH A RED WINE SAUCE

慢煮和牛臉頰  
松露薯蓉及紅酒汁

## DESSERT

70% DARK CHOCOLATE PUDDING WITH MIX BERRIES SAUCE SERVED WITH CHOCOLATE STRAWBERRY

70%黑朱古力布甸  
朱古力士多啤梨及伴雜莓汁

Subject to 10% service charge 需另加一服務費  
Should you have any allergies, please notify your server  
如有任何食物敏感, 請於點菜時告訴我們