



**LOBBY LOUNGE**

**VALENTINE'S DAY DINNER MENU**

情人節浪漫晚餐

**SUNDAY, FEBRUARY 14<sup>TH</sup>, 2010**

**SLICED WHOLE BOSTON LOBSTER**

GREEN ASPARAGUS WITH HONEY TRUFFLE VINAIGRETTE

美國波士頓龍蝦

青蘆筍配黑松露菌蜜糖油醋汁

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**DUCK AND DUCK**

CONSOMMÉ AND STEAMED FOIE GRAS WITH MANGO CHUTNEY

鴨清湯配蒸鴨肝

伴芒果甜酸醬

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**PAN FRIED BLACK COD WITH ORZO PIPERADE**

CRISPY CHICKEN SKIN, POMEGRANATE AND BASIL OIL

香煎銀鱈魚配意式米粒狀麵

脆雞皮伴石榴紫蘇橄欖油

OR 或

**GRILLED U.S. NATURAL STRIPLOIN WITH SAUTÉED GIROLLES**

CELERY ROOT , RISOTTO STYLE SERVED WITH RED WINE SAUCE

燒美國天然西冷併炒金菌菇

意式芝士芹菜配紅酒汁

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**SWEET HEART**

ROSE CHAMPAGNE MOUSSE AND PETAL ICE CREAM

粉紅香檳慕絲伴玫瑰雪糕

**FRESHLY BREWED COFFEE OR FINE TEA**

**PETITS FOURS**

咖啡或茶

浪漫美點

HK\$998 PER PERSON · PLUS 10% SERVICE CHARGE

INCLUSIVE OF A GLASS OF CHAMPAGNE

每位港幣 \$998 · 另加一服務費

包括一杯香檳