



by Alain Ducasse

Pre-Valentine's Day Dinner

情人節前夕特選晚餐

Saturday, February 13th, 2010

Ravioli of crab "tourteau", sea urchin
鮮蟹肉雲吞配海膽汁

Fillet of Suzuki with shellfish and caviar
日本海鱒魚柳配海鮮及魚子醬

Angus Beef Tenderloin served in puff pastry, "Périgueux" truffle sauce
焗酥皮安格斯牛柳及頂級鴨肝伴法國磨菇配黑松露汁

Aged Saint-Félix cheese, toasted country bread
法國芝士配牛油多士

Citrus fruits with fragrant jus, Campari granite
柑橘配柚子汁, 金巴利雪芭

Chocolate-raspberry Fondant Heart
心型紅桑梅朱古力蛋糕

Coffee, tea
SPOON petits fours
咖啡或茶
法式美點

HK\$ 1,588 per person

or

HK\$ 2,388 per person with wine pairing
inclusive of a glass of

Rose Champagne, white, red and dessert wines.
Plus 10% service charge.