



by Alain Ducasse

## Valentine's Day Lunch Menu

HK\$688 per person or HK\$1,288 ( for couple )

Including  
free flowing  
Rose Champagne,  
red and white wine  
selected by our Sommelier,  
fresh juices and  
freshly brewed coffee or tea,  
plus a special take-away chocolate surprise.

包括品酒師精選玫瑰香檳  
紅白餐酒  
新鮮果汁及咖啡或茶  
敬送特備神秘朱古力禮物

All prices are subject to 10% service charge.

### STARTERS

#### Meet our Chefs at the French "Campagnard" Buffet

豐富法式自助餐包括即制沙律  
廚師手切火腿及各式鴨肝醬

### MAIN COURSES

Select one of the following:  
以下主菜任選一款

Roasted rack of lamb, "gratin Dauphinois"  
燒羊鞍伴千層忌廉薯仔

Chuck of beef, red wine sauce,  
baby mushrooms/shallots/parsley  
燴牛肩肉配紅酒汁伴磨菇/乾蔥/芹菜

Pan seared Scallops, gratinated pumpkin  
香煎帶子伴芝士焗南瓜配特色醬汁

Cocotte of Seasonal Vegetables  
法式燴時令雜菜配黑松露汁

"Linguini" pasta, Carbonara-style  
煙肉磨菇忌廉汁扁意粉

Pan-fried fillet of salmon, Béarnaise sauce, sautéed vegetables  
香煎三文魚柳伴香炒時令蔬菜配香草牛油蛋黃汁

### SPOON SWEETS

Explore the Pastry Kitchen, where you'll find  
a tempting array of desserts and  
the special Valentine's Day chocolate corner.  
請到甜品廚房探索我們為閣下準備的一系列甜品  
及情人節濃情朱古力



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## Valentine's Day Dinner 情人節特選晚餐

Sunday, February 14<sup>th</sup>, 2010

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

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

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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

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

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

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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 wine )

Plus 10% service charge