

THE STEAK HOUSE
WINEBAR + GRILL

VALENTINE'S DAY LUNCH
情人節午餐
SUNDAY, FEBRUARY 14TH 2010

STEAK HOUSE SALAD BAR
沙律吧

DUAL SOUP COMBO
MAINE LOBSTER BISQUE / FOREST MUSHROOM CREAM
龍蝦湯拼野菌忌廉湯

U.S. STRIPLOIN 6OZ / DIVER SCALLOPS 6OZ
美國西冷排 6 安士配深海帶子 6 安士

OR 或

U.S. RIB EYE STEAK 6OZ / CHILEAN SEA BASS 6OZ
美國肉眼排 6 安士配智利鱸魚 6 安士

OR 或

U.S. FILET MIGNON 6OZ / JUMBO KING PRAWN 6OZ
美國免翁牛柳 6 安士配珍寶大蝦 6 安士

DELUXE CHOICE OF AUSTRALIAN WAGYU (PLUS \$450)

G9 STRIPLOIN (8OZ) OR G9 RIB EYE (8OZ)

另加 \$450 可轉換以下一款特選澳洲和牛排

9 級西冷牛排 (8 安士) 或 9 級肉眼排 (8 安士)

DOUBLE BAKED POTATO, GRILLED ASPARAGUS AND SAUTEED MUSHROOMS
焗釀薯蓉伴薯皮, 烤鮮露筍及炒雜菌

VALENTINE'S DESSERT COUNTER
浪漫自助甜品

FRESHLY BREWED COFFEE OR FINE TEA

VALENTINE'S PETITS FOURS

咖啡或茶, 浪漫美點

MENU ACCOMPANIED WITH SOMMELIER'S CHOICE OF ROSÉ, WHITE AND RED WINE
套餐配以特選玫瑰, 白及紅葡萄酒

HK\$518 PER PERSON PLUS 10% SERVICE CHARGE

每位港幣\$518 元正另加一服務費

VALENTINE'S DAY DINNER

情人節特選晚餐

SUNDAY, FEBRUARY 14TH 2010

SALMON ROULADE / SALMON TARTARE

CAVIAR AND CITRUS SOUR CREAM

醃三文魚卷併韃靼三文魚, 伴魚子醬及鮮檸酸奶油

OR 或

SEARED DUCK FOIE GRAS / ROASTED PIGEON BREAST

MANGO CHUTNEY / BALSAMIC JUS

香煎鴨肝拼烤焗白鴿胸, 配香芒酸辣醬及意大利黑醋汁

STEAK HOUSE SALAD BAR

沙律吧

CRUSTACEAN CONSOMMÉ

LOBSTER AND ALASKAN CRABMEAT

海鮮清湯配龍蝦及阿拉斯加蟹肉

AUSTRALIAN GRADE 9 WAGYU STRIPLOIN 8OZ

澳洲 9 級和牛西冷排 8 安士

OR 或

U.S. FILET MIGNON 6OZ / LOBSTER TAIL 8OZ

美國免翁牛柳 6 安士配原隻龍蝦尾 6 安士

FRIED TRUFFLE POTATO BOX, WHITE ASPARAGUS, OVEN-DRIED TOMATOES

酥炸松露馬鈴薯盒伴鮮白露筍及蕃茄

“COTTON HEART”

GINGER AND LIME CHOCOLATE MOUSSE, MANGO AND RASPBERRIES

情意棉棉

薑檸味朱古力慕絲蛋糕伴香芒及紅莓

FRESHLY BREWED COFFEE OR FINE TEA

VALENTINE'S PETITS FOURS

咖啡或茶, 浪漫美點

HK\$1,588 PER PERSON PLUS 10% SERVICE CHARGE

每位港幣\$1,588 元正另加一服務費