



LOBBY LOUNGE

**VALENTINE'S DAY DINNER MENU
TUESDAY, FEBRUARY 14, 2012**

大堂酒廊情人節晚餐

“TWO HEARTS”

DUNGENESS CRAB MEAT WITH GOLDEN APPLE JELLY AND OSCIETRA CAVIAR
FOIE GRAS PARFAIT, CHERRY GLAZE AND WALNUT BRIOCHE
蟹肉蘋果啫厘卷伴魚子醬
鵝肝凍配合桃麵包片伴車厘子醬

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“LOVING CUP”

BLACK TRUFFLE SOUP WITH PORCINI CUSTARD
黑松露湯伴牛肝菌吉士

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GRILLED PRIME BEEF TENDERLOIN WITH BUTTER POACHED LOBSTER
MAXINE POTATO, BABY BEETROOTS AND FAVA BEANS
扒頂級美國牛柳伴牛油波士頓龍蝦
配脆薯餅, 紅菜頭及蠶豆

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“LOVE OVER GOLD”

RASPBERRY AND DARK VALRHONA CHOCOLATE MOUSSE
WITH FRESH RASPBERRIES AND GOLD LEAF
朱古力紅桑子餅

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FRESHLY BREWED COFFEE OR FINE MARIAGE FRÈRES TEA
VALENTINE'S PETITS FOURS
咖啡 或 法國茗茶
情人節美點

**HK\$1,888 for 2 persons
(inclusive of 10% service charge and a glass of Champagne per person)**

**每兩位港幣 \$1,888
(已包含加一服務費及每位一杯香檳)**