



by Alain Ducasse

**Pre-Valentine's Day Menu**  
情人節前夕特選晚餐

From February 10 to 13, 2012

**Light chestnut velouté, fennel ravioli**  
法式金栗湯伴茴香雲吞

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**Roasted lobster, pumpkin gnocchi  
baby onions and bacon, civet sauce**  
燒龍蝦配南瓜馬鈴薯丸紅酒汁

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**Rack of lamb from "Les Pyrénées"  
cookpot of vegetables boulangère-style to share**  
香煎羊架伴燴時蔬

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**Chocolate-passion fruit crispy heart shaped entremets**  
心型熱情果朱古力蛋糕

**Coffee, tea**  
**SPOON petits fours**

**HK\$1,488 per person**  
**Wine Pairing HK\$688 per person**  
**All prices are subject to 10% service charge**  
每位港幣 1,488 元  
配酒每位另加港幣 688 元  
另設加一服務費



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## Valentine's Day Menu

Tuesday, February 14, 2012

### Light chestnut velouté, fennel ravioli

法式金栗湯伴茴香雲吞

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### Duckling and foie gras pie served in puff pastry, truffle juice

酥皮幼鴨及頂級鴨肝配黑松露汁

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### Roasted lobster, pumpkin gnocchi, baby onions and bacon, civet sauce

燒龍蝦配南瓜馬鈴薯丸紅酒汁

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### Rack of lamb from "Les Pyrénées" cookpot of vegetables boulangère-style to share

香煎羊架伴燴時蔬

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### Wild strawberry-lemon palette, Calamansi sorbet

野生草莓軟餅伴柑橘雪芭

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### Chocolate-passion fruit crispy heart shaped entremets

心型熱情果朱古力蛋糕

Coffee, tea

SPOON petits fours

**HK\$4,988 for two persons** includes 10% service charge

Wine Pairing: an additional HK\$988 per person, subject to 10% service charge

兩位港幣\$4,988 元正. 已包括加一服務費

配酒每位另加港幣\$988 元另加一服務費