



HAPPY VALENTINE'S MENU

RICCIOLA AFFUMICATA CON ARANCE ROSSE E SALSA SALMORIGLIO

Smoked hamachi fish, blood orange, salmoriglio sauce

煙燻油甘魚伴血橙及大蒜香草醬

&

BURRATA DI SAN VALENTINO, MELANZANE AFFUMICATE E MIELE AL TIMO

Artisanal Apulia burrata, smoked eggplant, aged balsamic onion, honey scented with thyme

意大利流心芝士配煙燻茄子及陳年黑醋洋蔥伴百里香蜜糖

&

SCAMPI MEDITERRANEI CON SALSA PUTTANESCA

Warm marinated herbs scampi, puttanesca sauce

香草烤深海螯蝦配蕃茄橄欖鯷魚汁

CREMA DI TOPINAMBUR AL TARTUFO BIANCO

Silky Jerusalem artichoke cream soup drizzled with white truffle oil, black lava salt

耶路撒冷阿枝竹湯配白松露油及黑火山鹽

Main Courses (choose 2 items)

RISOTTO AI FUNGHI PORCINI, FRANCIACORTA E TARTUFO

Wild forest porcini mushroom risotto, Italian franciacorta, black truffle

野生牛肝菌及意大利香檳燉飯配黑松露

OR

MERLUZZO CILENO AL FORNO IN GUAZZETTO CON ARAGOSTA, COZZE E RICCI DI MARE

"Pan seared Chilean seabass, black mussels, lobster coulis & sea urchin

香煎智利鱈魚配青口伴龍蝦海膽汁

OR

FILETTO DI MANZO ALLA ROSSINI, FEGATO GRASSO, BAROLO E TARTUFO

"Rossini style" Canadian beef tenderloin, goose liver, Barolo truffle sauce

香草加拿大牛柳配鵝肝伴紅酒松露汁

OR

PIZZA ROMAGNOLA CON PESTO DI PISTACCHI, NDUJA E PROSCIUTTO

Pistachio pesto pizza, Parma ham, spicy Calabria nduja

開心果青醬薄餅配巴馬火腿及辣肉腸醬

DOLCE DEGLI INNAMORATI

Heart-shaped gianduja chocolate mousse with a liquid raspberry core, gold leaf accent, almond crumble

紅莓流芯心形朱古力慕絲伴金箔及朱古力杏仁金寶

COFFEE or TEA

咖啡或茶

*** Includes 2 bellinis & 2 glasses of House wines

\$2,488 for 2 persons

All prices are subject to 10% service charge