

Menu de La Saint-Valentin

Un voyage gastronomique pour célébrer l'Amour

Pour Commencer

Truffle toast with Paris ham and Comté cheese
特式黑松露脆多士

Le Caviar de Sologne

Imperial caviar and king crab refreshed with crustacean jelly and cauliflower cream
魚子醬帝王蟹塔伴海鮮凍
Dom Pérignon, Vintage Brut, Champagne, France 2015

La Morille Fraîche

Morel mushrooms cooked with chervil on a delicate hot foie gras jelly
摩利菌配法式鴨肝燉蛋
Chambertin Grand Cru, Louis Remy, Burgundy, France 2006

La Truffe Noire

Whole black piece on a pork pie with confit onions and bacon
法式黑松露豬肉批配珍珠洋葱
Pinot Noir, Mount Eden Vineyards, Santa Cruz Mountain, California, U.S.A. 2010

L'Oursin

Scampi in a turban of spaghetti with sea urchin and anise fragrance
特色意大利粉釀深海蜆蝦及北海道海膽
Meursault 1er Cru Les Perrières, Maison Joseph Drouhin, Burgundy, France 2011

L'Amadai

Crispy pan-fried amadai fillet with artichoke, turmeric and smoked chili
脆香甘鯛魚伴朝鮮薊
Chardonnay, Richard Dinner Vineyard, Paul Hobbs, Sonoma Mountain, U.S.A 2014

Le Bœuf Wagyu

Beef Châteaubriand and foie gras "Rossini" style with vintage Port wine
香烤牛柳及鴨肝配砵酒汁
Château La Mission Haut Brion, Cru Classé, Pessac-Léognan, Bordeaux, France 2013

Le Cœur

Chocolate heart, pistachio ice-cream and refreshed with Japanese strawberry
鮮草莓開心果伴香脆朱古力
Château d'Yquem, 1er Cru Supérieur, Sauternes, Bordeaux, France 1997

Le Chariot des Douceurs

Coffee or tea served with sweet temptations trolley
咖啡或茶伴精美糖果

\$4,088 per person 每位

With Wine pairing \$2,200 per person 加選配酒每位



Tous nos pains sont faits maison par notre boulanger. All our breads are made in house by our bakery team
Le prix ne comprend pas la surcharge de 10% pour le service. All prices are subject to 10% service charge
**Some dishes may contain raw or undercooked ingredients*