

HENRY

GRILL AND BAR

VALENTINE'S DAY DINNER MENU

SEAFOOD TOWER

Boston lobster, oyster, black tiger prawn



WAGYU STEAK TARTARE

winter black truffle, egg yolk emulsion, potato mille-feuille

CAVIAR TARTLET

Kristal caviar, black tea quail egg, crème fraîche

PORK BELLY SKEWER

hot honey glaze, baby leek, spring onion



BOSTON LOBSTER

trout roe & citrus beurre blanc sauce

or

USDA PRIME TENDERLOIN

black pepper crust, chocolate-port wine sauce

or

DELMONICO RIBEYE

signature whisky flambé

Stone Axe, New South Wales, full blood Wagyu, M8
(supplement charge 198 for two person)

SIDE DISHES

TRUFFLE MAC & CHEESE

HENRY'S CAESAR SALAD



PAVLOVA

pistachio mascarpone, meringue, raspberry sauce

or

PROFITEROLE

bourbon whisky ice cream, fudge chocolate sauce

1,688 PER PERSON

(for complete table only)

2 GLASSES RUINART R DE RUINART 298

3 GLASSES WINE PAIRING 498

4 GLASSES WINE PAIRING 598

(100 ml per glass)

If you have any special dietary requirements, food allergies or intolerances,
please inform our associates upon placing your order.
All prices are in HKD and subject to 10% service charge.