



LA SAINT-VALENTIN

ENTRÉES

TERRINE DE FOIE GRAS TRUFFE

Homemade Duck Foie Gras Terrine, Sauternes Wine
Brioche, Périgord Black Truffle

OR

TRUITE SAUMONÉE

Light Smoked Rainbow Trout, Kristal Caviar, Sour Cream, Boiled Eggs

ENTREMISE

SOUPE DE TOPINAMBOUR À LA TRUFFE

Jerusalem Artichoke Soup, Périgord Black Truffle

PLAT PRINCIPAL

VOL-AU-VENT DE HOMARD

Roasted Atlantic Lobster, Sauce Américaine, Fennel, Tarragon, Asparagus

OR

TOURNEDOS ROSSINI

Pan Seared Beef Tenderloin, Foie Gras, Périgord Black Truffle
Brioche, Madeira Jus

DESSERTS

TARTE FINE AUX POMMES

Caramelized Apple Tart, Vanilla Chantilly Cream

OR

SOUFFLÉ AUX FRAMBOISES

Raspberry, Wild Berry Coulis

1,180 PER PERSON

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.