

CANTINA

Valentine's Day Dinner 14th February 2025

Amuse bouche (Sharing) 分享式開胃菜

Cannoli with avocado and tuna tartare
牛油果吞拿魚他他配卡諾里煎餅卷

Starter 前菜

Red prawn carpaccio with caviar, pistachio and cucumber
薄切紅蝦配魚子醬、開心果及青瓜
&

Cold spaghetti salad with scampi, ginger and lime
冷意粉沙律配海螯蝦、薑及青檸

Pasta 意粉

Oxtail Ravioli with asiago cheese sauce and black truffle
牛尾意大利雲吞配芝士醬及黑松露

Main to choose 主食 (選一)

Beef cheek with spinach puree, potatoes terrine and girolles mushroom
牛頰肉配菠菜泥、馬鈴薯千層方塊和蘑菇
Or

Steamed halibut with zucchini and sea urchin sauce
蒸比目魚配翠玉瓜和海膽汁

Dessert (Sharing) 分享式甜品

"Key to my Heart"
Spicy chocolate and apricot tart with white chocolate and apricot sauce
香辣朱古力及杏桃撻配白巧克力及杏桃醬

每位 HK\$988 per person

menu to be enjoyed by the entire table

Champagne (375ml) - Moët & Chandon Imperial N.V., Epernay, France	HK\$718
Prosecco Rosé (750ml) - Torressala N.V., Veneto, Italy	HK\$668
White Wine (375ml) - Verdicchio Castelli di Jesi, Umani Ronchi 2022, Marche, Italy	HK\$448
Red Wine (375ml) - Valpolicella Classico 'Bonacosta', Masi 2022, Veneto, Italy	HK\$538