

# CANTINA

## Valentine's Day Dinner 14<sup>th</sup> February 2025

### Amuse bouche 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 (Sharing) 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*

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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