

Van Gogh
SENSES

Valentine's Day Dinner

14th February 2019

French Blue Lobster Carpaccio

French Blue Lobster Carpaccio, White Asparagus, Walnut and Herb Vinaigrette Dressing
生藍龍蝦薄片配白蘆筍、核桃及香草油醋汁

Hokkaido Scallop

Pancetta Wrapped Hokkaido Scallop with Potatoes and Smoked Egg Dressing
北海道帶子配風乾豬腩肉卷及馬鈴薯、煙燻蛋汁

Tagliolini

Smoked Eel Tagliolini with Crisp Garlic, Chili and Shaved Bottarga
煙燻鰻魚意大利細寬麵配香蒜脆片、辣椒及烏魚子

French Chicken Roulade

Sous Vide French Chicken Roulade, Foie Gras, Mushrooms and Shaved Truffles
慢煮法國雞肉捲配鵝肝、蘑菇及松露

U.S. Angus Rib Eye Cap

Grilled U.S. Angus Rib Eye Cap, Asparagus, Carrot and Shallot Red Wine Jus
烤美國安格斯肉眼眼帽配蘆筍、蘿蔔及青蔥葡萄酒汁

or 或

Alaskan Cod

Alaskan Cod Fillet, Clams, Pink Shrimp, Zucchini and Shellfish Reduction
阿拉斯加鱈魚、蜆肉及粉紅蝦配香濃海鮮汁

Garden with Counting Couple

Square Saint-Pierre
情侶花園

Coffee or Tea
咖啡或茶

\$1,998 for two persons/ 兩位用

Please advise us if you have any food allergies
如有任何食物過敏請告訴我們

All prices in HK\$ and subject to 10% service charge
所有價目以港元計算另加一服務費