

*Valentine's Day Menu*  
*Available 14 February 2025*



*Welcome drinks*

Whispering Angel, Château d'Esclans  
Côtes de Provence, France

or

*Hung Luen 紅鸞*

longjing tea | cranberry juice | peach puree | mint

*Valentine's appetizers platter*

鴛鴦戲水 *Crispy tea-smoked pigeon*

松露鮑魚 *Black truffle scented abalone*

白雲玫瑰卷 *Purple-heart pickle radish in rose shape*

雞枞菌香煎北海道帶子 *Seared scallop with termite mushroom paste*

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桂花雞油星斑

*Garoupa fillet with chicken-oil and osmanthus wine sauce*

*seared garoupa | chicken-oil | osmanthus wine sauce*

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金蒜醬燒A5和牛

*Wok-stewed A5 Japanese wagyu beef with garlic chilli sauce*

*A5 wagyu beef | golden garlic & chilli | garlic chilli sauce*

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麻辣乾煎虎蝦

*Mala spicy tiger prawns*

*tiger prawn | Sichuan pepper | Chinese celery*

海鮮花膠燴飯

*Seafood braised rice with fish maw & abalone sauce*

*prawn | scallop | fish maw | abalone sauce | braised rice*

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心中有妳

*Rose pavlova*

*lychee sorbet, rose | raspberry compote | meringue*

**6 courses | HK\$1,314 per person**

*(minimum for two)*

*\*All prices subject to 10% service charge*

*\*All menus are subject to price and seasonal change*

*\*Please let your server know if you have any dietary restrictions and/or food allergies*