



• VALENTINE'S DAY DINNER MENU •



14th February 2026

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Hamachi

*Hamachi tartare, avocado puree, cucumber, dill
(additional 12g Oscietre caviar +\$368)*

Truffle

French winter black truffle, asparagus, herring pearls hollandaise

Lobster Bisque

Fish marrow, crème fraîche

Morel

French morel, cuttlefish, 'Wok Hei' mushroom, veal jus

Carabinero

Spanish red prawn grande, red prawn risotto & aioli

Suckling Pig

Grilled endive, lemon puree, pomegranate jus

or

Wagyu

Snake River Farms striploin, mashed potatoes, shiitake, bordelaise

or

Pigeon Wellington +\$340

*Bresse pigeon breast, Lau Fau Shan golden oyster, truffle
(24 hours in advance pre-order is required)*

Tiramisu

Mascarpone, coffee, lady finger

1688 PER GUEST | 5 - GLASS WINE PAIRING 780

Prices are in HKD and are subject to 10% service charge