

# Oyster & Wine Bar

## Valentine's Day Dinner February 14th, 2026

### Oscar Selection of Oysters 蠔酒吧精選生蠔 Three Freshly Shucked Oysters on Crushed Ice



### Homemade Beetroot Salmon 紅菜頭三文魚 Oscietra Caviar | Blinis | Nasturtium

or

### Scallop Carpaccio 帶子薄切 Black Truffle | Artichoke | Red Chard



### Seared Foie Gras 香煎鴨肝 Apple Tarte Tatin | Port Wine Sauce

or

### Crab Cake 美式焗蟹餅 Sweet Corn Cream Sauce | Avocado | Herbs Salad



### Char-Grilled Australian Wagyu Beef Sirloin 炭燒澳洲和牛西冷 Rösti Potato | Mushroom | Beef Jus

or

### Pan-Seared Sustainable Toothfish 香煎海鱸魚 Butternut Squash | Pistachio Crush | Spinach



### White Swan 白天鵝撻 Almond Meringue | Mixed Berries Confit | Rose Crèmeux | Rose Strawberry Coulis | Roasted Vanilla Ice-ream

**1688.00** per person

with a glass of Sparkling Rosé Wine

*Add 50.00 upgrade to a glass of Barons de Rothschild Champagne*

**\*\*minimum spending of 1688.00 per person on February 14th, 2026**

All prices in Hong Kong Dollar. A 10% service charge will be added to your bill. Food on the menu may contain common allergens (e.g., milk, eggs, fish, crustaceans, shellfish, tree nuts, soybeans, peanuts, sesame, gluten, wheat). If you have any concerns regarding food allergies or dietary restrictions, please alert our staff before serving yourself.