

Valentine's Day

DELUXE SEAFOOD SET DINNER

FEBRUARY 14, 2026 . 18:00 - 20:30

ebb+
flow
PÂTISSERIES + CAFÉ

VALENTINE'S COCKTAIL 情人節特色雞尾酒

BELLINI-214

Gin + Peach Purée + Lemon Juice + Sparking Wine

STARTER 頭盤

DELUXE SEAFOOD PLATTER 豪華海鮮拼盤 *(for two to share 兩位分享)*

Boston Lobster 波士頓龍蝦 (2pcs)

Cooked Shrimps 凍熟蝦 (4pcs)

Dill Yabbies 蒔蘿小龍蝦 (4pcs)

Sea Whelk 海螺 (4pcs)

Blue Mussels 藍殼青口 (4pcs)

Served with Cocktail Sauce, Red Wine Vinegar and Lemon Wedge

配雞尾酒汁、紅酒醋及檸檬

SOUP 餐湯

CREAMY CRAB BISQUE 傳統法式螃蟹濃湯

Sherry Wine + Whipped Cream + Chive

雪莉酒、忌廉、幼青蔥

MAIN COURSE 主菜

CLASSIC SURF AND TURF 經典美式海陸雙拼

Filet Mignon + King Prawn + Roasted Broccolini + Baked Potato + Garlic Cream Sauce

免翁牛柳、虎蝦、烤長柄西蘭花、焗薯、蒜香忌廉汁

And 及

PAN-SEARED CHILEAN SEA BASS FILLET 香煎智利鱸魚柳

Manila Clams + Green Bean Almondine + Confit Baby Tomatoes +

Fondant Potatoes + Lime Beurre Blanc

馬尼拉蜆、杏仁片長青豆、油封櫻桃蕃茄、薯仔、青檸忌廉汁

DESSERT 甜點

ROSE RASPBERRY WHITE ROMANCE 玫瑰紅桑白慕斯戀 *(for two to share 兩位分享)*

White Chocolate Raspberry Mousse, Mango Gel & Crystallized Rose Petal

白朱古力紅桑莓慕絲伴香濃芒果醬及水晶玫瑰花

\$1,588 for 2 persons 兩位

*** Each couple will receive a heart-shaped Valentine's Mini Cake
- Strawberry Yuzu Cake for takeaway ***

All prices are in Hong Kong Dollars and subject to a 10% service charge

If you have any dietary requirements, restrictions, and food allergies,
please inform our service team

所有價錢為港幣另加一服務費 | 如果您有任何飲食要求、限制或食物過敏，請告知服務團隊