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MIRAGE
Bar & Restaurant

臻味「戀」心情人節晚餐
GOURMET WARMTH VALENTINE'S DATE

FIRST 第一道菜

FOIE GRAS MOUSSE 鴨肝慕斯

Grilled figs, maple syrup, walnuts 烤無花果、楓糖、核桃

SECOND 第二道菜

PRAWN CARPACCIO 薄切鮮蝦

"Ajo Blanco", grapes, pistachio, herb oil 西班牙白蒜凍湯、葡萄、開心果、香草油

THIRD 第三道菜

LOBSTER BISQUE 法式龍蝦湯

Lobster claw, brandy cream 龍蝦鉗、白蘭地忌廉

FORTH 第四道菜

MUSHROOM RAVIOLI 蘑菇意大利雲吞

Beurre noisette cream, crispy jamón, shaved black truffle 焦化牛油、香脆西班牙火腿、刨黑松露

MAIN 主菜 (CHOICE OF 自選以下一款)

SLOW-COOKED BEEF TENDERLOIN WITH CAVIAR 慢煮牛柳配魚子醬

Port-wine jus, wilted kale, new potatoes, whipped crème fraîche

砵酒汁、輕煎羽衣甘藍、新薯、法式酸忌廉

GRILLED SEABASS "VICHYSOISE" 烤海鱸魚配法式大蒜薯仔湯

Grilled tiger prawn, leeks, potato, prawn oil 烤虎蝦、韭蔥、薯仔、蝦油

DESSERT 甜點

ROSE RED VELVET CAKE 玫瑰紅絲絨蛋糕

PER 2 PERSONS 每兩位

1,688

ADD-ON DRINK 另加餐飲

RUBY BLOSSOM

118

Two Moons Five Flower Tea Gin, cranberry, lime, Tie Guan Yin syrup, ginger ale

Two Moons 五花茶氹酒、蔓越莓、青檸、鐵觀音糖漿、薑汁汽水

2-HOUR FREE FLOW DRINKS PACKAGE 2 小時無限暢飲套餐

398

Veuve Clicquot Brut Yellow Label Champagne, house red & white wine, beer, soft drinks & orange juice

法國凱歌皇牌香檳、精選紅酒、白酒、啤酒、汽水及橙汁

A GLASS OF HOUSE RED WINE OR WHITE WINE 精選紅酒或白酒一杯

88

FREE FLOW STILL AND SPARKLING WATER 無限量供應礦泉水及氣泡水

58

A CUP OF COFFEE OR TEA 咖啡或茶一杯

38

Available on 13 – 15 February 2026, from 6 p.m. to 9:30 p.m.

於 2026 年 2 月 13 日至 15 日，晚上 6 時至 9 時 30 分供應

All prices are in Hong Kong Dollar and subject to 10% service charge. 所有價目均為港幣及須另收加一服務費。

If you have any concerns regarding food allergies or special requirements, please inform our ambassador prior to ordering.

若閣下對食物有過敏反應，請於點菜時通知服務員，以便作出妥善安排。

RENAISSANCE HARBOUR VIEW HOTEL HONG KONG 1 HARBOUR ROAD, WANCHAI, HONG KONG

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