

# VALENTINE'S DAY SET DINNER MENU

*Welcome Mocktail & Amuse Bouche*  
餐前特飲及餐前小食

## APPETIZER 頭盤

*Tuna Avocado Mousse Tartare with Crispy Parmesan Cheese Chips*  
吞拿魚牛油果慕絲他他配帕爾馬芝士脆片

*Lobster Bisque*  
龍蝦湯

## MAIN 主菜

*Grilled New Zealand Rib-Eye Steak with Seared Scallop  
with Sweet Potato Puree in Black Pepper Sauce*  
香烤紐西蘭肉眼扒伴煎帶子  
配薯蓉及黑椒汁

Or 或

*Pan-fried Barramundi and Seared Duck Liver  
with Cauliflower Puree in Red Wine Reduction*  
香煎盲糟魚伴煎鴨肝配椰菜花蓉及紅酒汁

## DESSERT 甜品

*Chocolate Fondant*  
朱古力心太軟

*Coffee or Tea*  
咖啡或茶