

# THE BAYSIDE

BISTRO • BAR • TERRACE



## HARBOUR HEARTS VALENTINE'S BY THE BAY

EXPERIENCE AN EXQUISITE 7-COURSE  
MEDITERRANEAN DINNER FOR TWO

INDULGE IN A GOURMET FEAST FROM HAMACHI TARTARE AND IBÉRICO  
HAM TO WAGYU FILLET OSCAR AND SPANISH RED PRAWN LINGUINE  
CONCLUDING WITH A DECADENT CHOCOLATE TRUFFLE CAKE

**\$1188 PER COUPLE**  
PLUS 10% SERVICE CHARGE

EXCLUSIVELY AVAILABLE WEDNESDAY, FEBRUARY 14

ONE HARBOURFRONT • WHAMPOA GARDEN • HARBOUR GRAND KOWLOON HOTEL • HUNG HOM  
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## Valentine's Day Menu for Two

### To Start

Hamachi Tartare Served with Toasted Brioche  
36-Month Ibérico Ham with Crystal Tomato Bread

### To Warm Up

Avruga Caviar on a Smoked Salmon & Cheese Bikini  
Signature Crab Cake with Remoulade Sauce

### The Main Event

Grilled Australian Wagyu Tenderloin "Oscar"  
with Jumbo Crab & Béarnaise Sauce

and

Spanish Red Prawn Linguine  
with Prawn Emulsified Cream Sauce

### A Sweet Finale

Chocolate Truffle Cake with White Chocolate Cream  
& Hot Chocolate Sauce

1,188 / Couple

### Champagne Recommendations

Moët Chandon Rose Imperial Brut (NV) 680/Bottle  
Ruinart Blanc de Blanc (NV) 880/Bottle

All Prices in HKD - Plus 10% Service Charge