



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

THE BAYSIDE

BISTRO • BAR • TERRACE

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

Moet Chandon Rose Imperial Brut (NV) 680/Bottle

Ruinart Blanc de Blanc (NV) 880/Bottle

All Prices in HKD - Plus 10% Service Charge