



Love By The Bay



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A glass of Prosecco for each Lover

To Start

Hokkaido Scallop Ceviche Serve with
Mango Salsa & Citrus Sauce

To Warm Up

Foie Gras on Butter Brioche
with Figs Compote

The Main Event

Porcini Pappardelle in Truffle Cream
with Black Truffle shavings

The Grand Event

Grilled Dry Aged-The Wagyu Bavette
served with Truffle Mashed Potato &
Organic Baby Carrot

- and -

Grilled Boston Lobster in
Champagne Herb Crème with
Dill Potatoes & Buttered Asparagus

A Sweet Finale

Strawberry Pavlova with Mixed Berries Crème

- and -

Coffee Cream Brûlée

HK\$1188 per couple*

*+10% service charge

**For 2 or more guests. Offered only with all the
guests selecting this menu on the table.**