



quiereo más
SIP • SUP • SOCIAL

Be My Valentine!

TO TEMPT

Fin De Claire Oyster, Caviar Per Se, Gazpacho Water
Air-Bag Foie Micuit, Figs Compote, Ibérico Migas

TO TITILATE

36-Months Ibérico Ham Croquettes
Seared Scallop, Bone Marrow Foam, Trout Roe, Chocolate Dust

THE MAIN EVENT

Seabass, Orange-Saffron Sauce, Braised Cauliflower
- and -
Dry Aged-The Wagyu "Bavette",
Mashed Potato, Baby Spinach and Mushrooms

TO FINISH

Mille-Feuille with White Chocolate-Vanilla Crème & Raspberries

HKD\$1388 per couple

+ 10% service charge