

É P U R E



MICHELIN  
2024

## Valentine's Day Dinner

Salmon tartlet

三文魚撻

Biscuit de brochet

梭子魚酥餅

Dungeness crab, caviar

珍寶蟹配魚子醬

Oyster tartare

生蠔他他

Langoustine "dumplings"

海螯蝦雲吞

Murray cod

墨瑞鱈魚

Roasted duck

烤鴨胸

or

A4 Wagyu beef tenderloin

日本穀飼 A4 和牛柳

( supplement 另加 \$398 )

Chocolate tart

朱古力撻

\$2,588

6-glass wine pairing 配搭餐酒 6 杯 \$1,680

A 10 per cent service charge will be added to your bill 另收加一服務費  
Please inform us of any food allergies or dietary requirements in advance  
如對任何食物有任何過敏反應，請於點餐前通知服務團隊