

Adults: \$448

Lobster Claw with Mango & Avocado Salad 龍蝦鉗伴香芒牛油果沙律

> Lobster Bisque 龍蝦湯

Sautéed Boston Lobster Tail with Lingune Pasta in Lobster Sauce 龍蝦尾意粉

or 或

Sauteed Wagyu Beef served with Truffle Risotto and Forest Mushroom 松露雜菌和牛炒飯

or 或

Sautéed Boston Lobster Tail and Australian Wagyu Beef Tenderloin served on Roasted Vegetables and Potatoes (add \$138)
澳洲和牛拼波士頓龍蝦尾伴烤薯及雜菜(另加138元)

Valentine's Day Dessert Delight (Created by Chef Wong)
Heart-Shape Fresh Strawberry Tart
served with a Scoop of Haagen-Dazs Vanilla Ice Cream
心形鮮士多啤梨塔配 Haagen-Dazs雲呢拿雪糕

Coffee or Tea 咖啡或茶

\* \* \* \* \*

Kids: \$195

(aged 11 and under 十二歳以下)

Prawns with Mango & Avocado Salad 香芒大蝦牛油果沙律

Creamy Wild Mushroom Soup 忌廉野菌湯

Boston Lobster and Creamy Forest Mushroom Linguine 波士頓龍蝦忌廉汁蘑菇扁意粉

Valentine's Day Dessert Delight (Created by Chef Wong)
Vanilla Panna Cotta with Strawberry Compote

• 香草奶凍伴鮮士多啤梨

Shirley Temple or Soft Drink 石榴特飲或汽水

