



## *Valentine's Dinner 2012*

*Assorted French Canapés*  
(Scallop / Crabmeat / Smoked Salmon / Pata Negra)

法式餐前小食  
(帶子/蟹肉/煙三文魚/黑毛豬火腿)

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*Pan-fried Goose Liver with Fig and Loupiac Sauce*  
served with a glass of Château Loupiac Gaudiet 2005

煎鵝肝伴無花果 Loupiac 甜酒汁  
配 Château Loupiac Gaudiet 2005 甜酒一杯

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*Lobster Bisque*  
特級龍蝦湯

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*Char-Grilled Rib Eye Steak with W's Herbal Butter Sauce*  
garnished with Buttered Honey Beans

Baby Carrots and Almond Croquette Potatoes  
馳名W's炭燒肉眼扒

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*Pink Guava Cheese Cake with Champagne Rose Sauce*  
石榴芝士餅伴玫瑰香檳汁

*Coffee or Tea*  
咖啡或茶

*1st round seating from 5:45pm to 8:00pm (Leaving Time)*

*2nd round seating from 8:30pm till late*

***HK\$430 per person***  
*Subject to 10% Service Charge*