

MR & MRS FOX

VALENTINE DAY MENU

HK\$688 +10% Per Person





WELCOME

+\$198 PER PERSON FOR WINE PAIRING

BUBBLE

Fantinel Extra Dry, Prosecco DOC, Italy

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WHITE

Sauvignon Blanc, Silver Moki, Marlborough, New Zealand, 2021

OR

RED

Shiraz, Parker Favourite Son, Coonawarra Estate, Australia, 2018

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SWEET

Semillon, Chateaux Lafaurie-Peyraguey, Sauternes 1er Cru, Bordeaux, France, 1989



+\$198 FOR 2 GLASSES OF SPECIAL VALENTINE COCKTAIL

MELONTINE

~ The Day We Met ~

Melon liquor, Dark Rum, Chocolate liquor, Melon Juice,
Baileys Chocolate Luxe, Melon bubble

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BREAKFAST IN BED

~ The First Thing I See When I Open My Eyes Is You ~

Peanut Butter Infused Whiskey, Hazelnut Liquor, Maple Syrup,
Milk Washed Blueberry Yoghurt Foam

STARTER

FINE DE CLAIR NO 2

Oyster with watermelon granita

OR

TOMATO JELLY WITH CRAB SALAD

Caviar, mango salsa

OR

HEIRLOOM TOMATO SALAD (V)

Tomato jelly, feta cheese, balsamic glaze

SECOND COURSE

HALF GRILLED QUAIL

Pear jam, mix green

OR

PAN SEARED JUMBO HOKKAIDO SCALLOP IN SHELL

Parsnip purée, morel sauce

OR

CHAR-GRILLED GREEN ASPARAGUS (V)

Soft egg, truffle foam

MAIN COURSE

CHARCOAL GRILLED AUSTRALIAN BEEF TENDERLOIN (8oz)

Maitake mushroom, truffle butter, port wine sauce

OR

PAN SEARED KING SALMON

Jerusalem artichoke purée, asparagus, brussel sprouts, oyster champagne sauce

OR

ORGANIC MUSHROOM RISOTTO (V)

Sautéed cèpe, parmesan cheese, truffle oil, fresh truffle

DESSERT

RASPBERRY MILLE-FEUILLE

Pastry cream, vanilla sauce