

Ilcibo

Valentine's Set Dinner Menu

A glass of prosecco (sparkling wine) on arrival

抵達時一杯意大利普羅塞克

Starters 開胃菜

Lobster Bisque (soup) 龍蝦濃湯

With garlic crostini, parmesan and drizzled of cognac

配大蒜克羅斯蒂尼、帕爾馬干酪和白蘭地

Or

Oysters 生蠔

Fresh oysters served aged vinegar with shallot 新鮮牡蠣配上陳年醋和蔥

Main course 主菜

US Black Angus Sirloin 美國黑安格斯西冷

US prime sirloin steak char grilled served with ½ Boston lobster, French fries, mushroom sauce 美國頂級沙朗牛排炭烤配½波士頓龍蝦、炸薯條、蘑菇醬

Or

Salmon fillet 三文魚柳

Norwegian salmon fillet served with mash & veggies, lemon butter sauce 挪威烤三文魚配薯蓉和蔬菜，檸檬黃油醬

Or

Lamb Chop 羊排

NZ lamb chops served with mash& veggies, red wine sauce 新西蘭羊排配薯蓉和蔬菜，紅酒醬

Or

Sea Scallop risotto 海扇貝燴飯

Slow cooked Arborio rice in white wine, seafood broth, scallops topped with tiger king prawn 用白葡萄酒、海鮮湯、扇貝和虎王蝦慢慢烹製的 Arborio 米飯

with

Desserts 甜品

Panna Cotta 意式奶凍

With wild berries and raspberry caulis 含野生漿果和覆盆子莖

Or

Cheese Cake 乳酪蛋糕

\$618 2 persons plus 10% service charge