



VALENTINE'S DAY
PREMIUM SKY DINING
MENU 2017

2017星空漫宴情人节菜单

AVAILABLE 14 FEB 2017
TWO SEATINGS: 6.30PM & 8.30PM
(1.5 HOURS PER SEATING)

适用于2017年2月14日
两段时间：晚上6点30分和8点30分
(每时段：1个半小时)

APPETIZER

**CRABCAKE ON APPLE CELERY
SALAD WITH MAYO TRUFFLE**

ENSALADA DE PULPO

Octopus Salad With Cilantro, Cucumber,
Cherry Tomatoes, Red Onion,
Scallion And Fresh Herbs

*Wine Pairing : Saint Claire Marlborough Sauvignon Blanc 2015
(New Zealand)*

SOUP

CIOPPINO SEAFOOD STEW
Scallops, Shrimps And Seabass

MAIN COURSE

MOROCCAN SPICE LAMB ROULADE

Served With Summer Vegetables And Apricot Sauce

*Wine Pairing : Legende R Bordeaux Rouge 2014
(France)*

OR

OVEN BAKED COD WITH OLIVE CRUST

Served With Pumpkin Puree,
Sweet Pea And Bell Pepper Sauce

*Wine Pairing : Los Vascos Chadonnay 2015
(Chile)*

DESSERT

**STRAWBERRY DELIGHT WITH
LA ROYALTINE FEUILLETINE**

Mix Of Hazelnut Paste, Semi Sweet Chocolate
And Fruity Strawberry Mousse

*Wine Pairing : Ramos Pinto Tawny Reserva Adriano
(Portugal)*

NESPRESSO COFFEE / GRYPHON TEA
With Petit Four

前菜

**香酥蟹肉饼配苹果芹菜
沙拉与松露蛋黄酱**

章鱼沙拉

章鱼沙拉配香菜、黄瓜、樱桃番茄、
红洋葱、大葱及香草

*配酒 : Saint Claire Marlborough Sauvignon Blanc 2015
(New Zealand)*

汤

意式炖海鲜浓汤
扇贝、鲜虾与鲈鱼

主菜

摩洛哥香料羊肉卷
配夏季蔬菜和杏脯酱

*配酒 : Legende R Bordeaux Rouge 2014
(France)*

或

橄榄酥脆焗鳕鱼

配南瓜茸、甜豌豆和甜椒酱

*配酒 : Los Vascos Chadonnay 2015
(Chile)*

甜品

草莓甜心蛋糕配薄饼干脆片
榛子巧克力酱与草莓慕斯

*配酒 : Ramos Pinto Tawny Reserva Adriano
(Portugal)*

**香浓Nespresso咖啡或
芳香Gryphon茶**