

OCEAN RESTAURANT

海之味水族餐厅

VALENTINE'S DAY LUNCH MENU

情人节午间菜单

14th FEBRUARY 2024



VALENTINE'S DAY
4 COURSE LUNCH MENU
情人节4道菜午间套餐
\$188
14th February 2024

Wine Pairing 葡萄酒搭配 \$198 / Alcohol-free Pairing 无酒精鸡尾酒搭配 \$88

STARTER 前菜

Brioche Siphon 布里欧修

Oyster | Truffle | Crumbs | Lemon Zest
牡蛎 | 松露 | 面包屑 | 柠檬皮

Grilled Scallop 烤扇贝

Apple and Grapefruit | Pickles | Carrot Jus | Spices and Orange Reduction | Dried Scallop
苹果和葡萄柚 | 泡菜 | 胡萝卜汁 | 香料和橙汁 | 干贝

MAIN COURSE 主食

Butter-poached Dover Sole 黄油水煮多佛比目鱼

Salicornia | Tobiko | Beetroot | Joselito Ham | Beurre Blanc
海蓬子 | 飞鱼籽 | 甜菜根 | 小荷赛火腿 | 白黄油酒

or 或

Braised Beef Cheek 红烧牛颊肉

Potato Mousseline | Broccolini | Glazed Pomegranate
土豆慕斯 | 西兰花 | 石榴

DESSERT 甜品

Cannelloni Almond Cream 杏仁奶油意大利卷

Poached Pear | Feuilletine | Ginger Pear Salad
水煮梨 | 薄饼 | 姜梨沙拉

CHEF OLIVIER BELLIN
L'Auberge des Glazicks, Brittany France



OCEAN RESTAURANT

海之味水族餐厅

VALENTINE'S DAY DINNER MENU

情人节晚餐菜单

12th to 14th FEBRUARY 2024

VALENTINE'S DAY
6 COURSE DINNER MENU
情人节6道菜晚餐套餐
\$308
12th to 14th February 2024

Wine Pairing 葡萄酒搭配 \$198 / Alcohol-free Pairing 无酒精鸡尾酒搭配 \$88

STARTER 前菜

Lobster 龙虾

Caviar | Clementine | Apple | Radish | Lobster Reduction
鱼子酱 | 小柑橘 | 苹果 | 萝卜 | 龙虾浓缩汁

Grilled Scallop 烤扇贝

Apple and Grapefruit | Pickles | Carrot Jus | Spices and Orange Reduction | Dried Scallop
苹果和葡萄柚 | 泡菜 | 胡萝卜汁 | 香料和橙汁 | 干贝

Langoustine 海蟹虾

Red Beetroot | Raspberry | Shiso
红甜菜根 | 覆盆子 | 紫苏

MAIN COURSE 主食

Turbot 大菱鲆鱼

Pearl Rice | Fish Fin Tartare | Black Seaweed Infusion | Butter Sauce
珍珠 | 鞑靼鱼鳍 | 黑海藻浸液 | 黄油酱

Tochigi Wagyu Beef 栃木和牛

Eggplant | Mushroom Tartlet | Octopus | Bottarga | Parsley | Beef Jus
茄子 | 蘑菇挞 | 章鱼 | 乌鱼子 | 欧芹 | 牛肉汁

DESSERT 甜品

Rhubarb 大赏

Matcha Cream | Strawberry | Honey Yoghurt Sorbet
抹茶奶油 | 草莓 | 蜂蜜酸奶冰糕

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