



VALENTINE'S DAY DINNER

Lee Garden ♥ 14 February 2026

Welcome Drink

A glass of Sparkling Wine/House White/House Red/Soft Drinks/Orange Juice

Antipasti

for Lady

SCALLOP HEART-SHAPED RAVIOLI

beetroot, lobster sauce

帶子心形意大利雲吞

for Man

POACHED LOBSTER

tomato, olive oil

慢煮龍蝦

Zuppe

CHEF'S SPECIAL SOUP

or

LOBSTER BISQUE

龍蝦濃湯

+\$58

Primi

RISOTTO WITH SLOW-COOKED BEEF CHEEK

慢煮牛頰肉意大利飯

or

GNOCCHI WITH LOBSTER

tomato cream sauce

龍蝦意式麵團、番茄忌廉汁

or

TAGLIATELLE WITH CRABMEAT

蟹肉意大利寬扁麵

Secondi

ROASTED GUINEA FOWL

sautéed zucchini, morel cream sauce

燒珍珠雞

or

ACQUA PAZZA

poached cod, marina clam, spicy tomato broth

慢煮意式香辣番茄鱈魚

or

CHAR-GRILLED BEEF ROSSINI WITH FOIE GRAS

peppercorn sauce

炭燒羅西尼牛排拼鵝肝配黑松露

or

♥ 2 persons serving ♥

CHAR-GRILLED AUSTRALIAN WAGYU TOMAHAWK (*whisky-flamed at tableside*)

whisky gravy

炭燒澳洲和牛斧頭扒

+\$280

Dolci

for Lady

RASPBERRY LAVA CAKE

紅桑子心太軟

for Man

TARO BASQUE CHEESECAKE WITH VANILLA ICE CREAM

香芋巴斯克芝士蛋糕配雲尼拿雪糕

Coffee or Tea

\$880 per person

Pair with Wine

精選餐酒

+\$180/2 glasses

+\$240/3 glasses

Advanced booking \$100 discount per set is available for reservations made on or before 12 Jan 2026. 10% service charge applies based on original price. The advanced booking discount cannot be used in conjunction with other promotions and vouchers.

Please alert your server of any food allergies before ordering.

於2026年1月12日或之前成功訂座可享每位\$100折扣優惠。加一服務費以原價計算。折扣優惠不可與其他推廣或禮券使用。

如閣下對任何食物敏感，請於點菜前告知你的服務員