

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

廚師精選餐湯

or

Lobster Bisque **+\$58**

龍蝦濃湯

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) **+\$280**

whisky gravy

炭燒澳洲和牛斧頭扒

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

咖啡或茶

\$880 *per person*

Pair with Wine
精選餐酒

+\$180 / 2 glasses

+\$240 / 3 glasses

Subject to 10% service charge. Please inform us in case of any food allergy before placing your order.



MONTENAPOLEONE
1817

VALENTINE'S DAY DINNER

Lee Garden | 14 Feb 2026