



Valentine's Day dinner menu 2012
情人節晚餐

Demi tasse of Cognac infused crustacean bisque

精巧干邑龍蝦湯

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Ballontine of chicken stuffed on paris mash with crab and tomato salsa

雞肉捲配薯蓉伴蟹肉番茄沙沙

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Assiette of duck; duck rillettes, duck liver parfait and a smoked duck and lychee salad

鴨肉拼盤: 鴨肉批, 鴨肝醬, 煙鴨胸及荔枝沙律

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Slow roasted eye fillet with foie gras, mushrooms, lardons and red wine jus

慢烤牛柳配鵝肝, 煙肉蘑菇及紅酒汁

Or

Paupiettes of sole with a grape salsa and champagne cream

龍脷魚捲配葡萄沙沙及香檳忌廉汁

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Pink champagne sorbet with Turkish delight and edible leaves

粉紅香檳雪葩配土耳其軟糖

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Orange cheese cake with saville orange puree with vanilla ice cream

香橙芝士蛋糕配香橙茸及雲呢拿雪糕

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Coffee or tea

咖啡或茶

Dipped strawberries

草莓朱古力

HK\$998 per person +10%

or

HK\$1,488 per person +10%

Wine pairing set dinner menu including a glass of champagne on arrival

CAMMINO

Valentine's Day set dinner

Appetizer

(P) Thinly sliced San Daniele ham with fresh figs, mesclun and herbs salad
薄切聖丹尼爾火腿配新鮮無花果及雜菜香草沙律

Soup

Cream of clams saffron soup
忌廉番紅花蜆湯

Pasta

Lemon linguine with pan fried king prawn in lobster sauce and tarragon
香煎大蝦配檸檬扁意粉及香草龍蝦汁

Sorbet

Coconut sorbet with passion fruit compote
椰子雪葩配熱情果醬

Main

Pan fried cod fillet with avocado puree, olive oil potato mousseline and cherry tomato
香煎鱈魚柳配牛油果蓉, 薯蓉及車厘茄

or

Char grilled Wagyu beef sirloin with artichoke and tomato fricassee
炭燒和牛西冷配朝鮮薊番茄汁

Dessert

Lemon meringue with marinated raspberry
檸檬蛋白糖脆餅配紅桑子

HK\$798+10% per person

P= Pork

N= Nut

V= Vegetarian