

**RED Bar + Restaurant**

**CNY x Valentine's Day 2010  
4-Course Set Dinner Menu**

**Starter**

seared sea scallop with prosciutto, grilled zucchini & tomato salsa  
or  
pan-seared foie gras with Granny Smith apple & endive salad  
or  
asparagus & palm heart salad with candied walnuts & honey mustard vinaigrette

**Soup**

crayfish consommé with crayfish tortellini  
or  
roasted tomato soup with basil cream

**Main course**

roasted USDA prime beef tenderloin with roasted vegetables & morel mushroom  
sauce  
or  
pan-seared ocean trout filet with lemon beurre blanc & crab meat ravioli  
or  
roasted Barbary duck breast with confit duck leg, herb roasted fingerling potatoes  
& red wine jus  
or  
homemade herb linguine with baby artichokes, porcinis & white truffle oil

**Dessert**

Chef's dessert platter to share

HK \$988 for two inclusive of 2 glasses of Champagne  
Subject to 10% service charge

