

MOTT^{No.} 32
卅二公館

VALENTINE'S DAY SET MENU

\$280 Per Person | Minimum 1 Set Per Person
Sommelier's Showcase \$80 Per Person

茗饌

蜜汁頂級西班牙
黑毛豬叉燒

燒椒煎帶子青瓜仔
花膠凍

魚子醬海膽蝦多士

湯

皇帝蟹肉瑤柱東茸羹

御宴

香煎黑鱈魚芥辣
柚子汁配青花筍

A5日本和牛辣豆瓣醬
配蘆筍

龍蝦鮑魚汁撈麵

甜點

桂花芝士蛋糕
甜酒雪糕

茉莉花茶巧古力慕絲
配草莓雪葩

STARTER

Barbecue Pluma Iberico Pork,
Yellow Mountain Honey

Pan-Fried Scallops with Roasted Chili Sauce,
Fish Maw Jelly, Cucumber

Deep-Fried Prawn Toast with Northern Divine
Caviar & Uni

SOUP

Alaskan King Crab Meat, Conpoy, Winter Melon

MAIN COURSE

Sticky Black Cod with Broccolini,
Mustard Yuzu Sauce

Japanese Wagyu A5+ with Asparagus, Homemade
Black Bean Sauce, Garlic Chips

Braised Lobster, Egg Noodles with Black Truffle
Abalone Sauce

DESSERT

Osmanthus Cheesecake with Rice Wine Ice Cream,
Strawberry Spongecake, Osmanthus Gelatin

Jasmine Tea Chocolate Mousse with
Strawberry Sorbet

SOMMELIER'S SHOWCASE

Champagne

Pol Roger Brut NV Champagne (3oz.)

White

Château Rabotine Sancerre, Loire Valley
France (3oz.)

Red

Bodega Arzuaga Crianza, Rioja
Spain (3oz.)

Sweet

Taylor 10yr Tawny Port (2oz.)