

# VALENTINE'S DAY DINNER



## SOUP

CELERIAC AND TRUFFLE CREAM SOUP  
黑松露根芹菜忌廉濃湯

## ADD-ON STARTER +\$38

OCTOPUS WITH SHUTO POTATO SALAD  
八爪魚酒盜薯仔沙律

## MAIN (Select Two)

SOUS VIDE WAGYU BEEF CHEEK  
with beef jus, parsnip crisps & grilled vegetables  
慢煮和牛牛面頰 配烤蔬菜 +\$128

RISOTTO WITH SEA URCHIN AND  
JAPANESE CRAB MISO  
海膽蟹膏甲羅燒意大利飯 +\$58

SLOW ROASTED SPANISH PORK BELLY  
with caramelized sichuan pepper pineapple  
慢烤西班牙五花腩 配川椒焦糖菠蘿

GNOCCHI WITH MORELS AND MAITAKE  
 羊肚菌舞茸手工小丸子 ✓

LOBSTER PIZZA 9"  
原隻焗釀龍蝦披薩 +\$128

PEPE'S SPECIAL PIZZA 9"  
廚師推介披薩

## DESSERT (Select Two)

RASPBERRY PANNA COTTA  
紅桑子意大利奶凍

SEA SALT DARK CHOCOLATE MOUSSE  
海鹽黑朱古力慕絲

## DRINK (Select Two)

COUPLE BUBBLE  
Raspberry, Cranberry Juice, House Osmanthus Syrup,  
Prosecco

LADY GREY  
Rose Syrup, Earl Grey Tea, Sea salt Cream



*Wine Pairing*

2 Glasses  
+\$98 Red / White

**\$588** FOR TWO

# CHEF'S RECOMMENDATION

*Love*



LOBSTER BISQUE \$128  
龍蝦湯

PARMESAN TRUFFLE FRIES \$108  
巴馬臣黑松露薯條 

BUFFALO / HONEY MUSTARD WINGS \$128  
水牛城雞翼  / 蜜糖芥末雞翼

CAESAR SALAD \$138  
凱撒沙律  
with smoked salmon or prosciutto +\$40  
加配煙三文魚或意大利風乾火腿

SESAME TUNA CONFIT & KALE SALAD \$188  
芝麻吞拿魚羽衣甘藍沙律

LOBSTER MAC & CHEESE \$268  
龍蝦芝士焗通粉

CASARECCE WITH OXTAIL RAGU \$188  
牛尾肉醬麻花卷意大利麵

SQUID INK TAGLIOLINI WITH SEAFOOD RAGU \$188  
海鮮醬墨魚汁意大利麵條 

BLACK TRUFFLE & MUSHROOM RISOTTO \$188  
黑松露野菌意大利飯 

 GNOCCHI WITH MORELS AND MAITAKE \$208  
羊肚菌舞茸手工小丸子 

SOUS VIDE WAGYU BEEF CHEEK \$388  
with beef jus, parsnip crisps & grilled vegetables  
慢煮和牛牛面頰 配烤蔬菜

GARLIC NEPTUNE PIZZA 9" \$208  
海龍王披薩

PEPE'S SPECIAL PIZZA 9" \$208  
廚師至尊披薩

SAUSAGE & RICOTTA PIZZA 9" \$198  
意大利香腸里哥特芝士披薩

QUATTRO FORMAGGI PIZZA 9" \$198  
四色芝士披薩 

SMOKED SALMON PIZZA 9" \$218  
煙三文魚溫泉蛋披薩