

Newsletter | February 2011

Living Well - February Privileged Offers for You

HARVEY NICHOLS

VALENTINE'S MENU

5-course dinner

Advance booking on or before 7th Feb, 2011

1st Seating: 6:00pm to 8:00pm at HK\$538 2nd Seating: After 8:15pm at HK\$598

Book after 7th Feb, 2011

1st Seating: 6:00pm to 8:00pm at HK\$598 2nd Seating: After 8:15pm at HK\$698

STARTERS

Scallop terrine with baby leek and crab meat, served with poached spot prawn and pepper coulis



Roasted French duck breast with foie gras duck confit ravioli, served with rhubarb and caramelized mandarins

Clear bouillabaisse with sea bream

MAIN COURSE

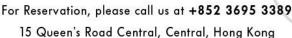
Poached salmon in seabass mousse wrapped with spinach, served with white asparagus and sauce buerre blanc

Or

Roasted beef tenderloin with caramelized poached foie gras, served with truffle potato mousseline and baby vegetables



Caramelized French toast with clotted cream ice cream and fresh strawberries, sprinkled with short bread





Subject to 10% service charge

HARVEY NICHOLS restaurant & bar



