

Living Well - February Privileged Offers for You

# HARVEY NICHOLS

## VALENTINE'S MENU 5-course dinner

Advance booking on or before 7<sup>th</sup> Feb, 2011

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

Book after 7<sup>th</sup> Feb, 2011

1<sup>st</sup> Seating: 6:00pm to 8:00pm at HK\$598    2<sup>nd</sup> 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

### DESSERT

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



For Reservation, please call us at **+852 3695 3389**

15 Queen's Road Central, Central, Hong Kong

Subject to 10% service charge

**HARVEY NICHOLS**  
**FOURTH FLOOR**  
**RESTAURANT & BAR**