

# Valentine's Day Menu

Housemade Sourdough

Smoked Butter | Sea Salt

Burrata

Seasonal Fruit | Pickled Beet | Shiso

Wine Pairing: 2022 Nuala, Sauvignon Blanc, Marlborough, New Zealand

Hokkaido Scallop

Parmesan Potato Foam | Pancetta | Caviar

Wine Pairing: 2021 Schloss Reinhartshausen Riesling Rheingau, Germany

Grilled King Prawn

Salted Lemon Butter | Ikura

Wine Pairing: 2022 Torbreck, Cuvée Juveniles Blanc, Blend,  
Barossa Valley, Australia

Wagyu Bavette

Brown Onion Jam | Black Garlic Purée | Maitake

Wine Pairing: 2018 Château Pey, La Tour Reserve,  
Merlot / Cabernet Bordeaux, France

Strawberry ·

Housemade Youhurt Ice Cream

Meringue

588

per person

888

with wine pairing

AIRSIDE *afe*

Minimum order of 2 persons | Valid for dine-in only | 10% service charge applies |  
Cannot be used in conjunction with any other credit card promotion or promotional offers

# Valentine's Day Menu

## 手工酸種麵包

煙燻牛油 | 海鹽

## 布拉塔芝士

季節水果 | 醃漬紅菜頭 | 紫蘇

Wine Pairing: 2022 Nuala, Sauvignon Blanc, Marlborough, New Zealand

## 北海道帶子

巴馬臣薯蓉 | 義式煙肉 | 魚子醬

Wine Pairing: 2021 Schloss Reinhartshausen Riesling Rheingau, Germany

## 燒大蝦

咸檸檬牛油 | 三文魚子

Wine Pairing: 2022 Torbreck, Cuvée Juveniles Blanc, Blend,  
Barossa Valley, Australia

## 和牛後腰肉

焦糖洋蔥 | 黑蒜 | 舞茸

Wine Pairing: 2018 Château Pey, La Tour Reserve,  
Merlot / Cabernet Bordeaux, France

## 士多啤梨·乳酪雪糕

桂花蛋白餅

588

每位

888

餐酒搭配

AIRSIDE *afe*

最少兩位起適用 | 只限堂食 | 價錢以港幣計算 | 另收加一服務費 |  
不可與任何其他優惠及折扣同時使用