

Valentine's Day

Chardonnay | *Famiglia Bianchi Extra Brut NV* | Mendoza

STARTER

FOR HIM

Achuras a la Parrilla

Grilled mollejas and chinchulín, chimichurri, lemon
烤牛胸線及牛小腸 配阿根廷青醬及檸檬

FOR HER

Aguachile de Atún Fresco

Tuna, cucumber, avocado mousse
吞拿魚青瓜牛油果慕斯

Torrontés | *Susana Balbo "Crios" 2022* | Cafayate

MAIN

FOR HIM

48-hour Dry-aged Bone-in Ribeye

Gaicho butter, rosemary garlic
48小時乾性熟成帶骨肉眼牛扒 配牛油及迷迭香蒜

FOR HER

Miso-glazed Cod

Cauliflower couscous, roasted broccolini
味噌鱈魚 配花椰菜小米及烤西蘭花

Sides to share

Thyme skinny fries / Humita salteña / Mixed greens
百里香薯條 / 阿根廷傳統烤粟米 / 雜菜沙律

Malbec | *Luigi Bosca "La Linda" 2022* | Luján de Cuyo

DESSERT

TO SHARE

Duraznos al hierro

Caramelized peach, lavender cream, vanilla ice cream
烤焦糖桃 配薰衣草忌廉及雲呢拿雪糕

Torrontés | *Tardío 2022* | East Mendoza

\$758 per person | Wine Pairing +\$298 per person

Prices in Hong Kong Dollars. Subject to 10% service charge.

TANGO

Argentinian Steakhouse