

LES CHAMPIGNONS 菇菌

ENTRÉES · APPETIZERS 頭盤

FRESHLY SAUTÉED CHANTERELLE MUSHROOMS mache salad crispy pancetta walnut dressing 法式炒鮮黃菌 野苣沙律 脆煙肉 核桃汁	240
CLASSIC CREAMY CHANTERELLE MUSHROOM SOUP garlic croutons 傳統法國黃菌忌廉湯配香蒜麵包粒	150
GNOCCHI A LA PARISIENNE pigeon and porcini ragout comte cheese gratin 法式麵團 芝士焗牛肝菌燉鵝甫	300
HOKKAIDO SCALLOP A LA PLANCHA creamy spaetzli crustacean sauce black truffle 香煎北海道帶子 自製蛋麵根 海鮮汁 黑松露	300
POACHED ORGANIC EGG ON ARTICHOKE MOUSSELINE truffle butter sauce shaved truffle 溫泉蛋 朝鮮蓴蓉 松露牛油汁 黑松露	230

PLAT - VIANDES · MAIN 主菜

SEARED AUSTRALIAN KING PRAWN pumpkin mousseline chanterelle sauce 香煎澳洲帝王蝦 南瓜蓉 黃菌汁	420
SLOW-ROASTED VEAL MEDALLIONS organic vegetables sauteed chanterelle with cream 慢烤牛仔柳 有機雜菜 黃菌忌廉	460
PAN-ROASTED FRENCH SEA BASS nori bayonne ham Belgium endive truffle espuma 香燒法國海鱸魚 紫菜 法式火腿 苦白菜 松露泡沫	450
BRAISED WAGYU BEEF CHEEK BOURGUIGNON mashed potato shaved black truffles 法國紅酒燉牛臉頰 薯蓉 黑松露	420

DESSERT 甜品

BLACK TRUFFLE ICE-CREAM truffle honey florentines 黑松露雪糕 黑松露蜜糖脆片	200
PORCINI MUSHROOM PARFAIT edible chocolate soil mint moss 牛肝菌芭菲 朱古力碎 薄荷	200

WINE RECOMMANDATION

WHITE WINE

SILVANER, HANS WIRSCHING, JULIUS-ECHTER-BERG,
FRANKEN, GERMANY, 2016 GL160 BTL1500

SAUVIGNON BLANC, VINCENT PINARD, AOC SANCERRE,
LOIRE VALLEY, FRANCE, 2016 GL130 BTL600

RED WINE

GRENACHE, ARTESIS, COTE DU RHÔNE
RHONE, FRANCE, 2015 GL130 BTL600

L'ESQUISSE DE LA TOUR FIGEAC,
SAINT EMILION GRAND CRU,
BORDEAUX, FRANCE, 2011 GL160 BTL780

SPARKLING ROSÉ

CHÂTEAU ROUBINE, LA VIE EN ROSÉ,
PROVENCE, FRANCE, NV GL120 BTL575

FRUITS DE MER À PARTAGER ·
SEAFOOD TO SHARE 海鮮頭盤

SEAFOOD PLATTER ON ICE 海鮮拼盤 (FOR 2-4 PERSONS)

ROYAL 海鮮 Boston lobster French edible crab oysters (6 pcs) langoustine (2 pcs) Spanish red prawn (2 pcs) Hokkaido scallop (2 pcs) Alaskan crab leg (2 pcs) cherrystone clams (2 pcs) mussels 原隻波士頓龍蝦 原隻法國麵包蟹 新鮮生蠔 (6 隻) 紐西蘭小龍蝦 (2 隻) 西班牙紅蝦 (2 隻) 北海道帶子 (2 隻) 阿拉斯加皇帝蟹腳 (2 隻) 美國車厘蜆 (2 隻) 青口	1,800
PLATINUM 特級海鮮拼盤 Boston lobster French edible crab oysters (2 pcs) jumping shrimps Alaskan crab leg (2 pcs) cherrystone clams (2 pcs) 原隻波士頓龍蝦 原隻法國麵包蟹 新鮮生蠔 (2 隻) 鮮蝦 阿拉斯加皇帝蟹腳 美國車厘蜆 (2 隻)	1,150

SEAFOOD FROM KITCHEN
香烤海鮮 (FOR 2 PERSONS)

SIGNATURE GRILL 香烤海鮮 Boston lobster langoustine (2 pcs) snapper Spanish red prawn (2 pcs) Alaskan crab leg (2 pcs) Hokkaido scallop (2 pcs) (champagne caviar sauce lobster sauce parsley sauce) 原隻波士頓龍蝦 法國小龍蝦 (2 隻) 鯛魚 西班牙紅蝦 (2 隻) 阿拉斯加皇帝蟹腳 北海道帶子 (2 隻)	1,280
MUSSELS IN POT (1/2 KG 1 KG) white wine sauce steak fries 時令青口 白酒汁 薯條	280 360

HUÎTRES · FRESHLY SHUCKED OYSTERS 新鮮生蠔

		pc	1/2 dozen
FINE DE CLAIRE NO.1	FRANCE	65	350
BLACK PEARL NO.1	FRANCE	65	350
ANCELIN NO.1	FRANCE - NORMANDY	65	350
GILLARDEAU NO.2	FRANCE	75	400

FRUITS DE MER · LIVE SEAFOOD ON ICE 新鮮海產

BRITTANY LOBSTER 法國藍龍蝦	FRANCE	770/pc
BOSTON LOBSTER 波士頓龍蝦	UNITED STATES	588/pc
EDIBLE CRAB 法國麵包蟹	FRANCE	580/pc
KING CRAB LEGS 阿拉斯加皇帝蟹腳	UNITED STATES - ALASKA	190
TIGER PRAWNS 澳洲老虎蝦	AUSTRALIA	380/3pcs
CHERRYSTONE CLAMS 美國車厘蜆	UNITED STATES	65/pc

SERVING STYLES 烹調方法

ON ICE 冰鎮冷盤 | BUTTER POACHED 香草牛油
CHAR-GRILLED 炭燒

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask for the manager
如有特殊飲食要求或對某些事物過敏而希望瞭解食物成分，請您聯繫餐廳經理
Prices are in Hong Kong dollars, subject to 10% service charge
所有價目另加一服務費均以港元計算



SIGNATURE DISH 精選推介



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