

DEGUSTATION DINNER 法式嚐味晚餐

SUMMER 2018

FRESH CRAB MEAT SALAD

daurenki caviar | lime jus | egg yolk mayonnaise
鮮蟹肉沙律 | 魚籽醬 | 青檸汁 | 蛋黃醬

OR

PAN-SEARED DUCK FOIE GRAS

caramelized figs | pistachio | baby cress
香煎鴨肝 | 焦糖無花果 | 開心果 | 水芹

white: Rolle Blend, Château de L'Escarelle Blanc, Provence, France, 2017

CREAM OF WHITE ASPARAGUS, SMOKED EEL

白露筍忌廉湯 | 煙鱈魚 | 烤多士

OR

SIGNATURE LOBSTER BISQUE, CASSIS

自製龍蝦湯 | 黑加倫子酒

PAN-SEARED GREY COD

petit pois | sabayon de vin jaune
香煎大西洋鱈魚 | 豌豆 | 沙巴翁

red: Pinot Noir, Bichot, Santenay, Burgundy, France, 2014

OR

BEEF TENDERLOIN

French artichoke purée | bone marrow crust | bordelaise sauce
香煎牛柳汁 | 法式朝鮮薊蓉 | 牛骨髓 | 紅酒汁

red: Bordeaux Blend, Lesquisse de La Tour Figeac, Bordeaux, France, 2014

GREEN APPLE & WHITE CHOCOLATE GATEAU

crispy apple | salty crumble milk ice cream
青蘋果 | 白朱古力蛋糕 | 香脆蘋果 | 鹽味牛奶金寶雪糕

"Hilton Worldwide Greater China & Mongolia - Food & Beverage Masters National Pastry Cup Champion" 2018 awarded dish, Chef Cher

dessert wine: Sauternes Blend, Chateau Mascaron, Sauternes, France, 2015

COFFEE OR TEA 咖啡或茶 | PETIT FOURS 精選甜點

4-course degustation dinner 四道菜嘗味晚餐 830

French wine pairing (3 glasses) 法國品酒精選套餐 (三杯) 320

ENTRÉES · APPETIZERS 頭盤

 **HOMEMADE LOBSTER BISQUE, CASSIS** 160
自製龍蝦湯 | 黑加倫子酒

GRATINATED RED AND WHITE ONION SOUP 140
Gruyère cheese
法式洋蔥湯 | 焗芝士

MÂCHE SALAD 220
sautéed chanterelle mushrooms | poached organic egg | artichoke | croutons | bacon bits | walnut dressing
法式沙律 | 炒黃菌 | 烩蛋 | 朝鮮薊 | 炸麵包粒 | 煙肉 | 核桃汁

 **BRITTANY LOBSTER SALAD** 420
compressed melon | marinated salmon roe
法國藍龍蝦沙律 | 蜜瓜 | 醃製三文魚子

NORWEGIAN IMPERIAL SMOKED SALMON HEART 460
Oscietra caviar | condiments
挪威特級煙三文魚 | 法國鱈魚子

 **BAKED BURGUNDY ESCARGOTS, GARLIC & HERBS** 230
法式蒜香焗田螺

CLASSIC BEEF STEAK TARTAR (120 G | 180 G) 280 | 360
steak fries
傳統牛肉他他 | 薯條

 **FOIE GRAS THREE WAYS** 320
mousse with port wine aspic | terrine with figs jam | pan-seared with orange reduction
法國鴨肝三重奏 | 砵酒慕絲 | 無花果醬凍批 | 香煎香橙汁

TAGLIATELLE "ESCOFFIER STYLE" 280 | 360
homemade | foie gras | black truffle (ENTREE | MAIN)
懷歐聚閣條麵 | 鴨肝 | 黑松露

 **SIGNATURE DISH 精選推介**

PLAT - POISSON · MAIN DISH - FISH 海鮮類

 **LINE-CAUGHT FRENCH SEA BASS** 390
Niçoise olives | anise | tomatoes | baby fennel
法國海鱸魚 | 橄欖 | 八角 | 番茄 | 茴香

DOVER SOLE M.P.
grilled or pan-fried | lemon butter sauce
法國龍脷柳 | 烤或香煎 | 牛油汁

PAN-FRIED OCEAN TROUT 340
creamy salsify | green peas purée | lobster emulsion
香煎鱒魚 | 牛蒡 | 青豆蓉 | 龍蝦泡沫汁

PLAT - VIANDES · MAIN DISH - MEATS 肉類

 **CRISPY TWICE-COOKED IBERIAN SUCKLING PIG** 390
honey-mustard sauce | braised kohlrabi
脆皮西班牙乳豬 | 蜂蜜芥末 | 浸菜頭

ROASTED FRENCH SPRING CHICKEN, HERBS 360
(BONELESS | BONE-IN)
法國原隻香草燒春雞 (無骨 | 原隻)

OVEN-ROASTED VEAL CHOP 460
forest mushroom sauce | creamy spätzle
烤焗牛仔扒 | 雜菌忌廉汁 | 自製蛋麵根

 **BEEF TENDERLOIN "ROSSINI STYLE"** 520
truffle sauce | shallot confit | foie gras | potato gnocchi
香煎鴨肝伴牛柳 | 薯仔麵團 | 煮乾蔥 | 黑松露汁

 **ROASTED RACK OF LAMB "PROVENÇAL STYLE"** 490
thyme flavored lamb jus | ratatouille | fingerling potatoes
香烤羊架 | 百里香肉汁 | 法式燴雜菜 | 薯條

WAGYU BEEF TWO WAYS 490
wagyu beef medallions | bone marrow | Bordelaise sauce | braised wagyu ox-tail | red wine sauce
和牛二重奏 | 香煎牛柳 | 牛骨髓 | 紅酒乾蔥汁 | 紅酒燴牛尾 | 紅酒汁

FROM THE GRILL 烤肉類

U.S. CREEKSTONE BLACK ANGUS 美國安格斯

NEW YORK STRIPLOIN 西冷扒 (10 | 12 OZ) 460 | 550

CENTER-CUT FILLET MIGNON (8 | 12 OZ) 420 | 758
特級免翁牛柳

AUSTRALIAN WAGYU BEEF 澳洲和牛

M9 RIBEYE 肉眼扒 (10 | 12 OZ) 570 | 680

 **BRASSERIE TOMAHAWK STEAK (53 OZ)** 1,588
烤1.5克斧頭扒伴蕃茄蛋黃醬 (BEST FOR 2-3 PERSONS)

SAUCES 醬汁

BÉARNAISE SAUCE 蛋黃醬汁 | **MUSHROOM SAUCE** 蘑菇醬汁 | **MANIQUETTE PEPPER SAUCE** 天堂椒醬汁

SIDE DISHES 配菜

STEAMED BROCCOLI WITH MINCED GARLIC 蒜蓉西蘭花 70

CREAMY SPAETZLE 自製蛋麵根 | **RATATOUILLE** 燴法式雜菜 70

CREAMED SPINACH 忌廉菠菜 | **SAUTÉED SPINACH** 清炒菠菜 60

STEAK FRIES 薯條 | **MASHED POTATOES** 薯蓉 60

POTATO GRATIN WITH GRUYÈRE CHEESE 瑞士芝士焗薯 70

CHEF DANIEL LEE
RESTAURANT SPECIALTY CHEF

 @conradhkhotel

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