

## BRUNCH · 早午餐

### ENTRÉE SELECTION · 法式主食之選

#### PAN-FRIED SEABASS

with Tobiko sauce

香煎鱸魚伴飛魚子牛油汁

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#### SAUTEED SOLE KNOTS

served with saffron emulsion

牛油炒龍脷球配番紅花汁

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#### PAELLA VALENCIANA

西班牙鴨肉海鮮飯

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#### PAN ROAST BEEF TENDERLOIN

served with savoyard potatoes

香燒紐西蘭牛柳

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#### CHAR-GRILLED LAMB CHOPS

on ratatouille with lamb jus

烤羊扒伴法式雜菜

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#### BRAISED BEEF CHEEKS

on mashed potatoes and vegetable pearl

紅酒燴牛面頰

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#### HOMEMADE EGG NOODLES "ESCOFFIER STYLE"

with foie gras and black truffles

懷歐聚寬條麵配鴨肝松露忌廉汁

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#### SLOW-ROASTED WAGYU RIB EYE

with red wine sauce

慢燒澳洲和牛配紅酒汁