

WHITE ASPARAGUS 2019

FRESHLY-COOKED WHITE ASPARAGUS

sauce revigote | smoked Tirolean speck | westphalian ham  
德國鮮白露筍配澳洲頂級火腿伴油醋汁

OR

GRATINATED WHITE ASPARAGUS

Alaskan crabmeat | roe sabayon  
焗白露筍 | 阿拉斯加蟹肉 | 蟹籽沙巴翁

*Grüner Veltliner, Türk, 'Vom Urgestein', Kremstal, Austria, 2015*

CREAM OF WHITE ASPARAGUS

smoked eel | crispy croutons  
德國鮮白露筍忌廉湯 | 煙鰻魚 | 脆麵包粒

YELLOW MISO GLAZED FILLET OF COD FISH

white asparagus-Champagne risotto | petits pois  
香煎麵豉鱈魚 | 白露筍香檳意大利飯 | 青豆

*Weissburgunder, Philipp Kuhn, 'Vom Kalksteinfels', Pfalz, Germany, 2017*

OR

SLOW COOKED VEAL TENDERLOIN WITH WHITE ASPARAGUS

Hollandaise sauce | creamy morels and own jus | new potatoes  
慢煮牛仔柳配白露筍 | 荷蘭醬 | 忌廉羊肚菌 | 新薯

*Pinot Noir, Laurent Ponsot, 'Cuvee Des Peupliers Bourgogne', Burgundy, France, 2016*

WHITE ASPARAGUS ICE CREAM

strawberry espuma | salted macadamia nuts crumble  
白露筍雪糕配士多啤梨泡沫 | 夏威夷果仁金寶

*Riesling, Karl Erbes, 'Ürziger In Der Kranklei Riesling Spätlese, Mosel, Germany, 2011*

COFFEE OR TEA 咖啡或茶 | PETIT FOURS 精選甜點

4-course degustation dinner 四道菜嘗味晚餐 888  
wine pairing (3 glasses) 品酒精選套餐 (三杯) 380

ENTRÉES · APPETIZERS 頭盤

-  **HOMEMADE LOBSTER BISQUE, CASSIS** 160  
自製龍蝦湯 | 黑加侖子酒
- GRATINATED RED AND WHITE ONION SOUP** 140  
Gruyère cheese  
法式洋蔥湯 | 焗瑞士芝士
- CREAM OF MUSHROOM (V)** 140  
black trumpets  
白菌忌廉湯 | 黑虎掌菇
-  **ALASKAN KING CRAB IN TWO WAYS** 330  
salad with Granny Smith apple | poached with avocado espuma  
阿拉斯加蟹肉二重奏 | 青蘋果 | 牛油果忌廉
- SLICED OF SCOTTISH SMOKED SALMON** 240  
herbs salad | potato pancake  
蘇格蘭煙三文魚片 | 香草沙律 | 薯仔班戟
-  **BAKED BURGUNDY ESCARGOTS, GARLIC & HERBS** 230  
法式蒜香焗田螺
- PAN- SEARED DUCK FOIE GRAS** 290  
poached William pear | passito sauce | aged balsamic  
香煎法國鴨肝 | 烱威廉梨 | 乾酒汁 | 陳年香醋
- SPANISH RED PRAWNS CARPACCIO** 360  
lemon and yogurt jam | Daurenki caviar  
西班牙紅蝦薄片 | 檸檬乳酪 | 魚子醬
- TERRINE OF DUCK FOIE GRAS** 340  
marinated daikon | beetroot | smoked eel | cider jelly  
鴨肝凍批 | 柚子醃蘿蔔 | 紅菜頭 | 煙鰻魚 | 蘋果果凍

 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  
法國龍俐柳 | 烤或香煎 | 檸檬牛油汁
- PAN-SEARED WILD TURBOT** 360  
truffle guinea fowl tortellini | green asparagus | jus de volaille  
香煎野生多寶魚 | 松露珍珠雞雲吞 | 青露筍 | 肉汁
- PAN-SEARED ATLANTIC BLACK COD** 320  
smoked pork sausage cassoulet  
香煎大西洋鱈魚 | 煙豬肉香腸
- POACHED BOSTON LOBSTER** 580  
Jerusalem artichoke purée | lemon grass |  
aromatic crustaceans emulsion  
烱波士頓龍蝦 | 耶路撒冷朝鮮薊蓉 | 香茅 | 海鮮泡沫

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 | 燴德國蘿蔔
- ROASTED FRENCH SPRING CHICKEN, HERBS** 360  
(BONELESS | BONE-IN)  
原隻法國香草燒春雞 (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 | 煮乾蔥 | 黑松露汁 | 薯仔麵團
-  **SLOW-ROASTED LAMB SADDLE & RACK OF LAMB** 490  
pistacchio crusted | confit of bell pepper | rosemary sauce  
慢烤羊鞍羊架 | 開心果果仁碎 | 燈籠椒 | 迷迭香草汁
- ROASTED FRENCH ROYAL PIGEON BREASTS** 390  
organic beetroot | foie gras | lavender honey jus  
烤法國白鴿胸 | 有機紅菜頭 | 鴨肝 | 蜜糖薰衣草汁


FROM THE GRILL 烤肉類

US 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53安士斧頭扒 (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 (V) 70  
BRUSSEL SPROUT WITH BACON 比利時小椰菜伴煙肉 70  
CREAMED SPINACH 忌廉菠菜 | SAUTÉED SPINACH 清炒菠菜 (V) 60  
STEAK FRIES 薯條 | MASHED POTATOES 薯蓉 60  
GRATINATED SALSIFY WITH CHEESE COMTE (V)  
瑞士芝士焗牛蒡 70

MENU CREATED BY CHEF DANIEL LEE RESTAURANT SPECIALTY CHEF

(V) VEGETARIAN



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

WHITE ASPARAGUS · 白露筍

ENTRÉES · APPETIZERS 頭盤

FRESHLY-COOKED WHITE ASPARAGUS sauce ravigote   smoked Tirolean speck   Westphalian ham 德國鮮白露筍配澳洲頂級火腿伴油醋汁	285
CREAM OF WHITE ASPARAGUS smoked eel   crispy croutons 德國鮮白露筍忌廉湯   煙鰻魚   脆麵包粒	160
PAN SEARED WHITE ASPARAGUS morel ragout   poached Japanese taiyouan egg 香煎白露筍配羊肚菌醬及慢煮日本半熟蛋	348
GRATINATED WHITE ASPARAGUS Alaska crab meat and roe sabayon 阿拉斯加蟹肉   蟹子   沙巴翁焗白露筍	325

MAIN DISH 主菜

YELLOW MISO GLAZED FILLET OF COD FISH white asparagus-Champagne risotto   petit pois 香煎麵鼓鱈魚   白露筍香檳意大利飯   青豆	420
FRENCH GARLIC SAUSAGE red wine mustard sauce   white asparagus   green peas puree 法國蒜蓉香腸   紅酒芥末汁   白露筍   青豆蓉	320
BREADED VEAL ESCALOPES WITH WHITE ASPARAGUS Hollandaise sauce   new potatoes 牛仔柳配白露筍   荷蘭醬   新薯	435
SEARED PIGEON RISOTTO Jus de Volaille   green and white asparagus 煎乳鴿意大利飯配青露筍   白露筍 香草雞汁	360

WINE RECOMMENDATION

CHAMPAGNE & SPARKLING WINE

FOSS MARAI, STRADA 109, PROSECCO, VENETO, ITALY, NV  
GL 98 BTL 470

PERRIER-JOUËT, GRAND BRUT, CHAMPAGNE, FRANCE, NV  
GL 198 BTL 980

PERRIER-JOUËT, BLANC DE BLANCS, BRUT, CHAMPAGNE,  
FRANCE, NV GL 298 BTL 1,150

ROSÉ

CINSAULT BLEND, CHÂTEAU DE L'ESCARCELLE, PROVENCE,  
FRANCE, 2017 GL 100 BTL 490

WHITE WINE

RIESLING, DOMAINE MEYER - FONNÉ, ALSACE, FRANCE, 2015  
GL 110 BTL 500

SAUVIGNON BLANC, LEBRUN, POUILLY- FUMÉ, LOIRE VALLEY,  
FRANCE, 2015 GL 130 BTL 600

CHARDONNAY, JEAN- MARC BROCARD, CHABLIS 1ER CRU,  
BURGUNDY, FRANCE, 2015 GL 145 BTL 700

RED WINE

GRENACHE, ARTESIS, COTES DU RHÔNE, RHÔNE, FRANCE, 2016  
GL 130 BTL 600

BORDEAUX BLEND, L'ESQUISSE DE LA TOUR FIGEAC,  
SAINT- EMILION GRAND CRU, BORDEAUX, FRANCE, 2014  
GL 160 BTL 780

PINOT NOIR, BICHOT SANTENAY, LES CHARMES ROUGE,  
BURGUNDY, FRANCE, 2014 GL 160 BTL 800

BORDEAUX BLEND, CHÂTEAU GRUAUD, LAROSE, BORDEAUX,  
FRANCE, 2011 GL 385 BTL 1,800

SWEET WINE

GRENACHE, DOMAINE DE LA RECTORIE, BANYULS, FRANCE,  
2013 GL 135 BTL 645

SAUTERNES BLEND, CHÂTEAU MASCARON, GINTERNES,  
SAUTERNES, FRANCE, 2015 GL 160 BTL 800

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 尊貴海鮮拼盤 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

GRILLED SEAFOOD 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

DESSERT 甜品

WHITE ASPARAGUS ICE CREAM strawberry espuma   salted macadamia nuts crumble 白露筍雪糕配士多啤梨泡沫   夏威夷果仁金寶	140
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SIDE DISH 配菜

WHITE ASPARAGUS 1/2 LB 白露筍 半磅	120
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