

DEGUSTATION DINNER 法式嚐味晚餐

GOÛT DE FRANCE 2019

CRAYFISH

vegetables and seafood mille-feuille | spring salad | crustacean bisque  
海螯蝦 | 蔬菜海鮮千層餅 | 時菜沙律 | 海鮮濃湯

*Sauvignon Blanc, Domaine Lebrun, Pouilly - Fumé, Loire, France, 2015*

OR

SEARED DUCK FOIE GRAS

sangria reduction | mango jelly | Espelette pepper  
香煎法國鴨肝 | 果味紅酒醬 | 芒果啫喱 | 法國胡椒

*Chardonnay, Domaine Saumaize, Pouilly-Fuissé, France, 2012*

ORGANIC CHICKEN CONSOMMÉ

vegetable julienne | poultry mousse  
有機雞清湯 | 雜菜絲 | 雞肉慕絲

OR

VICHYSOISE

smoked bacon | leek | potatoes | crispy croutons  
大蒜薯仔湯 | 煙肉 | 薯仔 | 香脆麵包粒

PIGEON ROYALE

jus de cassis | petits pois a la Française | parsley foam  
法式白鴿 | 黑加倫子酒肉汁 | 煙肉青豆 | 香茜泡沫

OR

SOLE MEUNIÈRE

kenya beans | boiled potatoes  
法式牛油煎龍脷魚 | 肯亞式燴豆 | 焗薯仔

*Grenache, Artois, Cote du Rhône, France, 2016*

OR

BEEF TENDERLOIN

red wine sauce | seasonal vegetables | fondant potatoes  
香烤牛柳 | 紅酒汁 | 時蔬 | 香煎汁煮薯仔

*Château Franc Le Maine, Saint-Emilion Grand Cru Bordeaux, France, 2014*

EMPRESS RICE PUDDING

Crème Anglaise | apricot gelee | forest berries compote  
法式米飯布甸 | 英式忌廉 | 黃梅啫喱 | 雜莓果醬

*Sauternes Blend, Château Mascaron, Sauternes, France, 2013*

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 | 焗威廉梨 | 乾酒汁 | 陳年香醋
- SPANISH RED PRAWNS CARPACCIO** 360  
lemon and yogurt jam | dauerenki 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  
法國龍脷柳 | 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  
焗波士頓龍蝦 | 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 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 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