

DEGUSTATION DINNER 嗜味晚膳菜譜

**SCALLOP CEVICHE**  
endives | wild salmon roe | blood orange dressing  
醃漬帶子 | 菊苣菜 | 野生三文魚籽 | 血橙醬汁  
or 或  
**PAN-SEARED DUCK FOIE GRAS**  
cherry compote | beetroot | toasted brioche  
香煎鴨肝 | 櫻桃蜜餞 | 紅菜頭 | 烤甜麵包

**CREAM OF WILD MUSHROOM**  
shaved black truffle  
蘑菇忌廉湯 | 黑松露  
or 或

**SIGNATURE LOBSTER BISQUE**  
crème de cassis  
招牌龍蝦湯 | 黑加侖子酒

**SURF AND TURF**  
roasted U.S. sirloin steak | red wine mustard sauce  
seared king prawn | aromatic herbs oil  
烤美國西冷牛排 | 紅酒芥末汁 | 香煎大蝦 | 香草油  
or 或

**COD FILLET**  
chanterelle cream sauce | organic vegetables  
carrot mousseline  
香烤鱈魚 | 黃菌汁 | 有機蔬菜 | 甘筍慕絲

**MILLE-FEUILLE**  
strawberry confit | vanilla pastry cream  
千層酥 | 糖漬士多啤梨 | 雲呢喃吉士醬  
or 或

**VANILLA CRÈME BRÛLÉE**  
almond crumble | salted caramel ice cream  
雲呢喃焦糖燉蛋 | 杏仁碎 | 海鹽焦糖雪糕

**COFFEE OR TEA**  
咖啡或茶

**PETITS FOURS**  
法式小甜點

每位 688 per guest

**WINE PAIRING 精選餐酒搭配**  
WITH 2 | 3 WINES PAIRING ADD 228 | 328  
配二或三款指定美酒 另加 228 | 328

**SOUPS 湯**

**CREAM OF WILD MUSHROOM** 160  
shaved black truffle  
蘑菇忌廉湯 | 黑松露  
**ONION SOUP** 160  
Gruyère cheese  
法式洋蔥湯 | 焗瑞士芝士  
**SIGNATURE LOBSTER BISQUE** 180  
crème de cassis  
招牌龍蝦湯 | 黑加侖子酒

**SEAFOOD ON ICE 新鮮海產**

**DELUXE SEAFOOD PLATTER** 1,080  
Boston lobster | red prawns | U.S. scallops | mussels  
Japanese king crab leg | seasonal oyster  
豪華海鮮拼盤  
波士頓龍蝦 | 紅蝦 | 美國帶子 | 青口 | 日本皇帝蟹腳 | 時令生蠔

**BOSTON LOBSTER** 480 per piece  
波士頓龍蝦 每隻

**RED PRAWN** 280 per two piece  
紅蝦 2 隻

**JAPANESE KING CRAB LEG** 360  
日本皇帝蟹腳

**DUNGENESS CRAB** 680 per piece  
珍寶蟹 每隻

**SEASONAL OYSTER** marketing price  
時令生蠔 每隻

**SERVING STYLE**  
烹調方法  
**ON ICE | HERB BUTTER POACHED | GRILLED**  
冰鎮冷盤 | 香草牛油 | 香烤

**APPETIZERS 頭盤**

**TAGLIATELLI "ESCOFFIER"** 220  
duck foie gras | black truffle | Gruyère cheese  
法式意大利麵 | 香煎鴨肝 | 黑松露 | 瑞士芝士

**BAKED BURGUNDY SNAILS** 230  
傳統法式焗田螺

**PAN-SEARED DUCK FOIE GRAS** 240  
cherry compote | beetroot | toasted brioche  
香煎鴨肝 | 糖漬櫻桃 | 紅菜頭 | 烤甜麵包

**CRAB MEAT SALAD** 240  
avocado | citrus mayonnaise  
蟹肉沙律 | 牛油果 | 柑橘蛋黃醬

**MOULES MARINIÈRES** 260  
法式白酒煮青口

**SCALLOP CEVICHE** 280  
endives | wild salmon roe | blood orange dressing  
醃漬帶子 | 菊苣菜 | 野生三文魚籽 | 血橙醬汁

**U.S. PRIME BEEF STEAK TARTARE** 280  
美國頂級牛肉他他

Our food and beverage may have traces of allergens, as our kitchen is an environment where allergens may be present. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.

我們的食物和飲料可能含有微量過敏原。因為我們的廚房是一個可能存在任何過敏原的環境。如有特殊飲食要求或對某些食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

## FROM THE GRILL 燒烤美饌

U.S. KUROBUTA PORK CHOP 美國黑毛豬扒	320
QUEENSLAND AUSTRALIAN RIB EYE (10 OZ) 昆士蘭澳洲肉眼扒 (10安士)	380
DUTCH VEAL CHOP (10 OZ) 荷蘭牛仔扒 (10安士)	420
FRENCH CHAROLAISE TENDERLOIN (8 OZ) 法國夏洛葉牛柳 (8安士)	820

## SEASONAL FOR SHARING 季節性共享

DOVER SOLE pan-fried or grilled 香煎或香烤法國龍脷魚	620
JAPANESE WAGYU STRIPLOIN A3 (12 OZ) FOR 2 GUESTS 日本A3和牛西冷扒 (12安士) (2人用)	1,380
SOUTH AUSTRALIA T-BONE FOR 2 GUESTS 澳洲南部T骨扒 (2人用)	1,450
U.S. BRAND TOMAHAWK STEAK FOR 3-4 GUESTS 美國斧頭扒 (3-4人用)	1,950

### SAUCE 醬汁

BÉARNAISE 蛋黃醬 | MUSHROOM CREAM 忌廉磨菇汁 | PEPPER SAUCE 胡椒汁

#### SALAD 沙律 120

SALAD NIÇOISE  
尼斯沙律  
BABY SPINACH SALAD  
菠菜苗沙律  
ROMAINE SALAD  
羅馬沙律

#### SIDES 配菜 65

STEAMED BROCCOLI WITH GARLIC  
蒜蓉西蘭花  
RATATOUILLE  
法式燴雜菜  
SAUTÉED MUSHROOMS  
炒蘑菇

SAUTÉED SPINACH  
炒菠菜  
STEAK FRIES  
薯條  
MASHED POTATOES  
薯蓉

### MAINS 主菜

SLOW-BRAISED WAGYU BEEF CHEEK mashed potato   seasonal vegetables   red wine sauce 燉和牛臉頰   薯蓉   時令蔬菜   紅酒醬	320
PAN-SEARED SEA BASS FILLET oscietra caviar   fava bean mousseline   vermouth sauce 香煎鱸魚扒   魚子醬   蠶豆慕絲   苦艾酒汁	380
CRISPY SUCKLING PIG roasted mini bell pepper   apple compote 脆皮烤乳豬   烤迷你甜椒   蘋果蜜餞	380
PROVENÇALE RACK OF LAMB ratatouille   lamb jus 普羅旺斯烤羊架   燴雜菜   羊肉汁	420

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