

DEGUSTATION DINNER 嚐味晚膳菜譜

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

SEA BASS FILLET

chanterelle cream sauce | organic vegetables |
carrot mousseline
香烤海鱸魚 | 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 | 雲呢噠吉士醬

or 或

VANILLA CRÈME BRÛLÉE

almond crumble | salted caramel ice cream
雲呢噠焦糖燉蛋 | 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

SELECTION OF 2 or 3 GLASSES OF WINES
配搭二或三杯美酒

ADD 228 | 328
另加

SOUPS 湯

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

SEAFOOD 新鮮海產

DELUXE SEAFOOD PLATTER FOR 2 GUESTS 1,080

Boston lobster | red prawn | U.S. scallop | mussel |
Japanese king crab leg | seasonal oyster

豪華海鮮拼盤 (2人用)

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 / pc
波士頓龍蝦 每隻

SPANISH CARABINERO RED PRAWN 280 / 2 pcs
西班牙紅蝦 兩隻

JAPANESE KING CRAB LEG 360
日本皇帝蟹腳

SEASONAL OYSTER Market 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 ESCARGOTS 230
傳統法式焗田螺

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

WHITE TRUFFLE SPECIALS 白松露精選

SCRAMBLED ORGANIC EGGS 370
fontina cheese | white truffle
炒有機蛋 | 芳提娜芝士 | 白松露

PAN-SEARED FOIE GRAS 390
grilled apricot | white truffle
香煎鴨肝 | 烤杏桃 | 白松露

U.S. BEEF STEAK TARTARE 430
toasted baguette | white truffle
美國頂級牛肉他他 | 烤法式麵包 | 白松露

CREAM OF CAULIFLOWER 310
porcini mushroom | white truffle
椰菜花忌廉湯 | 牛肝菌 | 白松露

TAJARIN 470
artisan pasta | ocelli butter | parmesan cheese
marjoram | white truffle
手切細麵 | 意大利牛油 | 巴馬臣芝士 | 香草 | 白松露

ADDITIONAL WHITE TRUFFLE PER GRAM 150
額外白松露每克另加

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
AUSTRALIAN RIB EYE (10 OZ) 澳洲肉眼扒 (10安士)	380
MILK-FED VEAL CHOP (10 OZ) 乳飼牛仔扒 (10安士)	420
FRENCH CHAROLAISE TENDERLOIN (8 OZ) 法國夏洛萊牛柳 (8安士)	820

TO SHARE 滋味共享

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

SAUCES 醬汁

BÉARNAISE 法式蛋黃醬 | MUSHROOM CREAM 忌廉蘑菇汁 | PEPPER SAUCE 胡椒汁

RED WINE SAUCE 紅酒醬 | DEVIL SAUCE 魔鬼汁

SALADS 沙律 120

NIÇOISE SALAD
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 香煎海鱸魚 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
RACK OF LAMB provencale style ratatouille lamb jus 普羅旺斯烤羊架 燴雜菜 羊肉汁	420

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