

DEGUSTATION DINNER 嚐味晚膳菜譜

HOKKAIDO SCALLOP

bottarga crust | sweet corn mousseline
北海道帶子 | 烏魚子脆 | 粟米慕絲

or 或

CRÈME BRÛLÉE AU FOIE GRAS

plum gel | hazelnut brioche
鵝肝焦糖燉蛋 | 布祿果醬 | 榛子甜麵包

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

ROASTED BEEF TENDERLOIN

braised short rib | purple potato
heirloom carrot ribbon
烤牛柳 | 燒牛肋骨 | 紫薯 | 紅蘿蔔絲

or 或

GRILLED SEA BREAM

cuttlefish and tarragon sauce | asparagus | peas
香烤鯛魚 | 龍蒿墨魚醬 | 蘆筍 | 青豆

MILLE-FEUILLE

strawberry confit | vanilla custard
千層酥 | 糖漬士多啤梨 | 雲呢嚕吉士醬

or 或

CHOCOLATE FONDANT

vanilla ice cream
朱古力心太軟 | 雲呢嚕雪糕

COFFEE OR TEA

咖啡或茶

MADELEINE

瑪德蓮貝殼蛋糕

每位 690 per guest

WINE PAIRING 精選餐酒搭配

SELECTION OF 2 OR 3 WINES 2 glasses 兩杯 3 glasses 三杯
配搭二或三款美酒 268 368

CONRAD HONG KONG glass 單杯 bottle 單支
SIGNATURE SPARKLING TEA 110 520
香港港麗酒店特色氣泡茶

Sichuan Jasmine Tea | Italian Bergamot | Indian Sandalwood
中國四川茉莉花 | 意大利佛手柑 | 印度檀香

SOUPS 湯

CREAM OF WILD MUSHROOM 170
蘑菇忌廉湯

ONION SOUP 170
Gruyère cheese
法式洋蔥湯 | 焗瑞士芝士

SIGNATURE LOBSTER BISQUE 190
crème de cassis
招牌龍蝦湯 | 黑加侖子酒

SEAFOOD ON ICE 新鮮海產

DELUXE SEAFOOD PLATTER 1,180
Boston lobster | red prawn | Hokkaido scallop
mussel | Japanese king crab leg | seasonal oyster
豪華海鮮拼盤
波士頓龍蝦 | 紅蝦 | 北海道帶子 | 青口 | 日本皇帝蟹腳 | 時令生蠔

SEAFOOD PLATTER 780
Boston lobster | Hokkaido scallop
snow crab legs | seasonal oyster
海鮮拼盤
波士頓龍蝦 | 北海道帶子 | 鱈場蟹腳 | 時令生蠔

SPANISH CARABINERO 290 / pc
RED PRAWN No. 1 隻
西班牙紅蝦 1號

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

SMOKED SALMON 240
traditional condiments | white toast
煙燻三文魚 | 傳統配料 | 烤麵包

BAKED BURGUNDY ESCARGOTS 250
傳統法式焗田螺

PAN-SEARED DUCK FOIE GRAS 250
grilled apricot | toasted brioche
香煎鴨肝 | 烤杏桃 | 烤甜麵包

MOULES MARINIÈRES 260
fresh tomato sauce or white wine sauce
法式煮青口 | 可選配鮮番茄醬 或 白酒汁

CRAB MEAT SALAD 280
avocado | citrus mayonnaise | wild salmon roe
蟹肉沙律 | 牛油果 | 柑橘蛋黃醬 | 野生三文魚籽

U.S. BEEF STEAK TARTARE 280
美國牛肉他他

LOBSTER SALAD 320
figs | fennel | caviar sauce
龍蝦沙律 | 無花果 | 茴香 | 魚子醬汁

Our food and beverage may contain traces of allergens, as our kitchen is an environment where allergens could be present.
For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please contact 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于任何過敏原的環境。如有特殊飲食要求或對某些食物過敏而希望了解食物成分，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
TASMANIAN SALMON FILLET pan-fried grilled 香煎或香烤塔斯曼尼亞三文魚	320
AUSTRALIAN RIB EYE (10 OZ) 澳洲肉眼扒 (10安士)	420
BOSTON LOBSTER on ice herb butter poached grilled 冰鎮冷盤或香草牛油或香烤波士頓龍蝦	480
U.S. BEEF TENDERLOIN (8 OZ) 美國牛柳 (8安士)	580
AUSTRALIAN WAGYU SIRLOIN (10 OZ) 澳洲和牛西冷扒 (10安士)	650
DOVER SOLE pan-fried grilled 香煎或香烤法國龍脷魚	650

TO SHARE 滋味共享

SOUTH AUSTRALIAN PORTERHOUSE FOR 2 GUESTS 澳洲南部上等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

SIDES 配菜 68

BABY SPINACH SALAD 菠菜苗沙律	STEAMED BROCCOLI WITH GARLIC 蒜蓉西蘭花	SAUTÉED SPINACH 炒菠菜
ROMAINE SALAD 羅馬沙律	RATATOUILLE 法式燴雜菜	STEAK FRIES 薯條
BOILED POTATO 水煮薯仔	SAUTÉED MUSHROOMS 炒蘑菇	MASHED POTATOES 薯蓉

MAINS 主菜

FRENCH ROASTED SPRING CHICKEN green asparagus 法式香烤春雞 青蘆筍	360
VEAL CORDON BLEU potato salad 法式火腿芝士牛仔卷 薯仔沙律	420
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	420
CRISPY SUCKLING PIG roasted mini bell pepper apple compote 脆皮烤乳豬 烤迷你甜椒 蘋果蜜餞	420
RACK OF LAMB Provençale style ratatouille lamb jus 普羅旺斯烤羊架 燴雜菜 羊肉汁	420

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