

ENTRÉES · APPETIZERS 頭盤

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| 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 |
| REAM 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 taiouran 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

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| 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 ESCALOPE 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 |

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|  HOMEMADE LOBSTER BISQUE, CASSIS 自製龍蝦湯 黑加侖子酒 | 160 |
| GRATINATED RED AND WHITE ONION SOUP Gruyère cheese 法式洋蔥湯 焗瑞士芝士 | 140 |
| CREAM OF MUSHROOM (V) black trumpets 白菌忌廉湯 黑虎掌菇 | 140 |
|  ALASKAN KING CRAB IN TWO WAYS 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 | 330 |
| SLICED OF SCOTTISH SMOKED SALMON herbs salad potato pancake 蘇格蘭煙三文魚片 香草沙律 薯仔班戟 | 240 |
|  BAKED BURGUNDY ESCARGOTS, GARLIC & HERBS 法式蒜香焗田螺 | 230 |
| PAN- SEARED DUCK FOIE GRAS poached William pear passito sauce aged balsamic 香煎法國鴨肝 烱威廉梨 乾酒汁 陳年香醋 | 290 |
| SPANISH RED PRAWNS CARPACCIO lemon and yogurt jam Daurenki caviar 西班牙紅蝦薄片 檸檬乳酪 魚子醬 | 360 |
| TERRINE OF DUCK FOIE GRAS 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 | 340 |

 SIGNATURE DISH 精選推介

PLAT - POISSON · MAIN DISH - FISH 海鮮類

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|  LINE-CAUGHT FRENCH SEA BASS Niçoise olives anise tomatoes baby fennel 法國海鱸魚 橄欖 八角 番茄 茴香 | 390 |
| DOVER SOLE grilled or pan-fried lemon butter sauce 法國龍脷柳 烤或香煎 檸檬牛油汁 | M.P. |
| PAN-SEARED WILD TURBOT 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 | 360 |
| PAN-SEARED ATLANTIC BLACK COD smoked pork sausage cassoulet 香煎大西洋鱈魚 煙豬肉香腸 | 320 |
| POACHED BOSTON LOBSTER 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 | 580 |

PLAT - VIANDES · MAIN DISH - MEATS 肉類

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|  CRISPY TWICE-COOKED IBERIAN SUCKLING PIG honey-mustard sauce braised kohlrabi 脆皮西班牙乳豬 蜂蜜芥末 燴德國蘿蔔 | 390 |
| ROASTED FRENCH SPRING CHICKEN, HERBS (BONELESS BONE-IN) 原隻法國香草燒春雞 (無骨 原隻) | 360 |
| OVEN-ROASTED VEAL CHOP forest mushroom sauce creamy spätzle 烤焗牛仔扒 雜菌忌廉汁 自製蛋麵根 | 460 |
|  BEEF TENDERLOIN "ROSSINI STYLE" 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 | 520 |
|  SLOW-ROASTED LAMB SADDLE & RACK OF LAMB pistacchio crusted confit of bell pepper rosemary sauce 慢烤羊鞍羊架 開心果仁碎 燈籠椒 迷迭香草汁 | 490 |
| ROASTED FRENCH ROYAL PIGEON BREASTS 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 | 390 |

FROM THE GRILL 烤肉類

US CREEKSTONE BLACK ANGUS 美國安格斯

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| NEW YORK STRIPLOIN 西冷扒 (10 12 OZ) | 460 550 |
| CENTER-CUT FILLET MIGNON (8 12 OZ) 特級免翁牛柳 | 420 758 |

AUSTRALIAN WAGYU BEEF 澳洲和牛

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| M9 RIBEYE 肉眼扒 (10 12 OZ) | 570 680 |
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|  BRASSERIE TOMAHAWK STEAK (53 OZ) 烤53安士斧頭扒 (BEST FOR 2-3 PERSONS) | 1,588 |
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| SAUCES 醬汁 | |
| BÉARNAISE SAUCE 蛋黃醬汁 MUSHROOM SAUCE 蘑菇醬汁 | |
| MANIQUETTE PEPPER SAUCE 天堂椒醬汁 | |

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| 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