

BRUNCH · 早午餐

ENTRÉE SELECTION · 法式主食之選

PAN-FRIED SEABASS

with Tobiko sauce

香煎鱸魚伴飛魚子牛油汁

SAUTEED SOLE KNOTS

served with saffron emulsion

牛油炒龍脷球配番紅花汁

DUCK LEG CONFIT AND SEAFOOD RICE (GF)

西班牙鴨肉海鮮飯

PAN ROAST BEEF TENDERLOIN

served with savoyard potatoes

香燒紐西蘭牛柳

CHAR-GRILLED LAMB CHOPS (GF)

on ratatouille with lamb jus

烤羊扒伴法式雜菜

BRAISED OX TAIL

on mashed potatoes and vegetable pearl

紅酒燴牛尾

HOMEMADE EGG NOODLES "ESCOFFIER STYLE"

with foie gras and black truffles

懷歐聚寬條麵配鴨肝松露忌廉汁

SLOW-ROASTED WAGYU RIB EYE

with red wine sauce

慢燒澳洲和牛配紅酒汁

(GF) GLUTEN FREE

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