

# MICHELIN STARRED CHEF STÉPHANE GABORIEAU

## DEGUSTATION DINNER

### PRESSED SMOKED EEL WITH BEEF CHEEK AND FOIE GRAS

cream of watercress with walnut oil

煙燻鰻魚配牛面頰及鵝肝 | 核桃油忌廉西洋菜

CHARDONNAY, DOMAINE PLOU & FILS, ' AUTHENTICUS' , LOIRE VALLEY, 2018

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### 'NIORT' RED ONIONS VELOUTÉ | SEMOLINA GNOCCHI

紅洋蔥粗粒小麥粉薯仔麵糰 | 法式天鵝絨醬

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### PIKE PERCH BISCUIT | BABY SPINACH MOUSSELINE

traditional butter sauce

白斑狗魚餅 | 菠菜豆芽芯 | 傳統牛油醬

GAMAY, CELLIER LÉONARD DE VINCI, LOIRE VALLEY, 2017

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### ROASTED SADDLE OF LAMB WITH GARLIC BUTTER

vegetables terrine | squid and chorizo

香蒜牛油烤羊架 | 田園蔬菜 | 魷魚配西班牙臘腸

CABERNET FRANC, OLGA RAFFAULT, CHINON, LOIRE VALLEY, 2017

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### CHOCOLATE GLASS

Chartreuse bavaois | biscuit imperial | dark chocolate mousse

朱古力杯 | 巴伐利亞蕁麻酒 | 英式餅乾 | 黑朱古力慕斯

CHENIN BLANC, PLOU ET FILS, MOELLEUX, LOIRE VALLEY, 2014

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### COFFEE OR TEA 咖啡或茶

PETIT FOURS 精選甜點

5-course degustation dinner 五道菜嘗味晚餐

HK1,488

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

## HILTON DINING ASIA PACIFIC NIGHT BY MICHELIN STARRED CHEF STÉPHANE GABORIEAU

PRESSED SMOKED EEL WITH BEEF CHEEK AND FOIE GRAS | 煙燻鰻魚配牛面頰及鵝肝  
cream of watercress with walnut oil | 核桃油忌廉西洋菜  
G.H. MUMM, RSRV, CUVÉE 4.5, REIMS, FRANCE, NV

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'MANS' RILLETTE FRITTERS, MOGETTE BEANS ESPUMA | 法式炸餡餅配白腰豆泡沫  
smoked bacon powder | 煙肉粉  
G.H. MUMM, RSRV, BLANC DE BLANCS, CRAMANT GRAND CRU, REIMS, FRANCE, 2012

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'NIORT' RED ONIONS VELOUTÉ | 紅洋蔥粗粒小麥粉薯仔麵糰  
semolina gnocchi | 法式天鵝絨醬

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CURRY MUSSELS CROQUETTES SERVED WITH ITS OWN JUS | 炸咖喱青口肉丸  
RIESLING, JACOB' S CREEK STEINGARTEN, AUSTRALIA, 2017

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PIKE PERCH FILLET MEUNIÈRE | 法式牛油煎白梭吻鱸  
braised bacon | chanterelles | wine lees reduction | 紅酒煙肉燉雞油菌

OR

ROASTED PIGEON | 烤乳鴿  
Swiss chard pie | pine nuts | jus 'salmis' | 甜菜 | 松子 | 肉汁  
SHIRAZ BLEND, JACOB' S CREEK CENTENARY HILL, BAROSSA VALLEY, AUSTRALIA, 2012

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CHOCOLATE GLASS | 朱古力杯  
Chartreuse bavaois | biscuit imperial | dark chocolate mousse  
巴伐利亞蕁麻酒 | 餅乾 | 黑朱古力慕斯

OR

TRILOBATA DU PIEMONTE | 榛子樂園  
biscuit Dama | hazelnut popcorn 曲奇 | 爆谷 | 榛子油  
CHEESE CAKE COCKTAIL, VANILLA, BLUEBERRY, CREAM CHEESE FOAM

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COFFEE OR TEA 咖啡或茶

PETIT FOURS 精選甜點

MARTELL CORDON BLEU OR COINTREAU 藍帶馬爹利干邑或君度酒

6-course degustation dinner 六道菜嘗味晚餐

HK1,598

For those with special dietary requirements or allergies who may wish to know about the food ingredients used

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## MICHELIN STARRED CHEF STÉPHANE GABORIEAU AND DANIEL LEE FOUR-HANDS DINNER

TERRINE OF DUCK FOIE GRAS AND SMOKED EEL by Chef Daniel  
marinated daikon | beetroot | cider jelly  
法國鴨肝 | 醃白蘿蔔 | 紅菜頭 | 蘋果酒啫喱  
VIN JAUNE, DOMAINE VILLET, ARBOIS, JURA, FRANCE, 2011

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'MANS' RILLETTE FRITTERS, MOGETTE BEANS ESPUMA by Chef Stéphane  
smoked bacon powder  
法式炸餡餅配白腰豆泡沫 | 煙肉粉  
CHARDONNAY, DOMAINE PLOU & FILS, ' AUTHENTICUS', LOIRE VALLEY, 2018

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CREAM OF WHITE ASPARAGUS by Chef Daniel  
crispy croutons  
白露筍忌廉湯 | 脆麵包粒

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PIKE PERCH FILLET MEUNIÈRE by Chef Stéphane  
braised bacon | chanterelles | wine lees reduction  
法式牛油白梭吻鱸魚 | 酒糟燉煙肉雞油菌  
GAMAY, CELLIER LÉONARD DE VINCI, LOIRE VALLEY, 2017

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SLOW-ROASTED WAGYU BEEF TENDERLOIN by Chef Daniel  
morel cream sauce | carrot cooked in three ways  
慢燒和牛牛柳 | 羊菌忌廉汁 | 三色甘筍  
BORDEAUX BLEND, COMTESSE DE MALET ROQUEFORT, BORDEAUX, FRANCE, 2015

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TRILOBATA DU PIEMONTE by Chef Stéphane  
biscuit Dama | hazelnut popcorn  
榛子樂園 | 曲奇 | 爆谷 | 榛子油  
CHENIN BLANC, PLOU ET FILS, MOELLEUX, LOIRE VALLEY, 2014

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COFFEE OR TEA 咖啡或茶  
DIGESTIF AND PETIT FOURS TROLLEY 餐後酒及精選甜點  
MARTELL CORDON BLEU OR COINTREAU 藍帶馬爹利干邑或君度酒

6-course degustation dinner 六道菜嘗味晚餐

HK 1,888

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## LES BIENVENUS · APPETIZERS 頭盤

*PRESSÉE D'ANGUILLE FUMÉE À LA JOUE DE BŒUF ET AU FOIE GRAS* 330*crème de cresson à l'huile de noix*

PRESSED SMOKED EEL WITH BEEF CHEEK AND FOIE GRAS

cream of watercress | walnut oil

煙燻鰻魚配牛面頰及鵝肝 | 核桃油忌廉西洋菜

*CARDINAL DE CHÈVRE DE TOURAINE AU CUMIN* 260*velouté de cresson / dentelle à l'eau*

'TOURAINE' GOAT CHEESE RAVIOLI WITH CUMIN

cream of watercress | water lace

小茴香羊奶芝士 | 法式天鵝絨醬西洋菜 | 水花邊奶油

*BEIGNETS DE RILETTE DU MANS**POUDRE DE LARD FUMÉ*

## 'MANS' RILLETTE FRITTERS, MOGETTE BEANS ESPUMA 280

smoked bacon powder

法式冬甩配白腰豆泡沫 | 煙肉粉

*GRENADIN DE FOIE GRAS POÊLÉ / ASPERGES VERTES CONFITES**Jus aux poires tapées*

## PAN-FRIED FOIE GRAS 320

with green asparagus confit | dried pears jus

香煎鵝肝 | 青蘆筍 | 香梨汁

## LES CRÈMES · SOUP 湯

*VELOUTÉ OIGNONS ROUGES DE NIORT / GNOCCHI DE SEMOULE*

'NIORT' RED ONIONS VELOUTÉ

150

semolina gnocchi

紅洋蔥粗粒小麥粉薯仔麵糰 | 法式天鵝絨

*CROMESQUIS DE MOULES AU CURRY / SERVI DANS SON JUS*

CURRY MUSSELS CROQUETTE SERVED WITH ITS OWN JUS 150

炸咖喱青口肉丸

## RETOUR DE BATEAUX · FROM THE SEA 海鮮類

*SOLE MEUNIÈRE FARCI À LA CHAMPENOISE FAÇON M.O.F. 2004*

880

PAN-FRIED BONELESS DOVER SOLE

stuffed with mushrooms

香煎法國龍刺魚 | 釀白菌

*SANDRE EN PAVÉ MEUNIÈRE* 320*fricassée de lard aux petites girolles à la lie de vin*

PIKE PERCH FILLET MEUNIÈRE

braised bacon | chanterelles | wine lees reduction

法式牛油白梭吻鱸魚 | 酒糟燉煙肉雞油菌

*GROSSE ANGUILE FARCIE AUX PIEDS DE COCHON* 320*sabayon à la purée d'échalotes grises*

STUFFED EEL WITH PIG TROTTER

gray shallot purée sabayon

豬腳釀鰻魚 | 火蔥蓉沙巴翁

*BISCUIT DE BROCHET / CŒUR DE POUSSÉS D'EPINARDS EN MOUSSELINE* 320*beurre Nantais*

PIKE BISCUIT | BABY SPINACH MOUSSELINE

traditional butter sauce

白斑狗魚餅 | 菠菜豆芽芯 | 傳統牛油醬

## LE MÉNAGIER · FROM THE FARM 肉類

*PIGEON CUISINÉ COMME UNE BÉCASSE EN TOURTE* 430*Aux blettes et pignons de pins / jus salmis*

ROASTED PIGEON

Swiss chard pie | pine nuts | jus 'Salmis'

烤乳鴿 | 甜菜 | 松子 | 肉汁

*POITRINE DE PORC FUMÉE À LA CANNELLE* 320*purée de betterave au sirop de cassis / jus réduit au Sichuan*

SMOKED PORK BELLY WITH CINNAMON SUGAR

mashed beetroot with blackcurrant syrup | Sichuan pepper jus

肉桂煙燻豬腩肉 | 紅菜頭蓉配黑加侖子糖漿 | 四川風味汁

*SELLE D'AGNEAU RÔTIE AU BEURRE D'AIL* 460*compression de légumes du jardin / encornet au chorizo*

ROASTED SADDLE OF LAMB WITH GARLIC BUTTER

vegetables terrine | squid and chorizo

香蒜牛油烤羊 | 田園蔬菜 | 魷魚配西班牙臘腸

## LES GOURMANDISES · DESSERTS 甜品

*SOUFFLÉ CHAUD* 150*parfumé à la fraises gariguettes et poivre vert*

SOUFFLÉ

'Gariguettes' strawberries | green pepper corn

梳乎厘 | 士多啤梨 | 青胡椒

*VERRE EN CHOCOLAT* 150*bavaroise Chartreuse / biscuit impérial / mousse au chocolat noir*

CHOCOLATE GLASS

Chartreuse bavarois | biscuit imperial | dark chocolate mousse

朱古力杯 | 巴伐利亞蕁麻酒 | 英式餅乾 | 黑朱古力慕斯

*DESSERT AUTOUR DE LA NOISETTES**biscuit Dama / Pop-corn à l'huile de noisette*

150

TRILOBATA DU PIEMONTE

biscuit Dama | hazelnut popcorn

榛子樂園 | 榛子曲奇 | 榛子油爆谷

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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