

LE FRENCH GOURMAY 2019

GRATINATED WHITE ASPARAGUS

Alaskan crabmeat | roe sabayon
焗白露筍 | 阿拉斯加蟹肉 | 蟹籽沙巴翁*Grüner Veltliner, Türk, 'Vom Urgestein', Kremstal, Austria, 2015*

OR

PAN-SEARED DUCK FOIE GRAS

caramelized pomme reinette | toasted brioche
香煎法國鴨肝 | 焦糖蘋果 | 布里歐麵包*Chenin Blanc, Plou et Fils Brut, Loire, NV*

CREAM OF WHITE ASPARAGUS

smoked eel | crispy croutons
德國鮮白露筍忌廉湯 | 煙鱈魚 | 脆麵包粒

OR

PAYS DE LA LOIRE LOBSTER BISQUE | CREME DE CASSIS

龍蝦湯 | 黑加倫子酒

YELLOW MISO GLAZED FILLET OF COD FISH

white asparagus-Champagne risotto | petits pois
香煎麵鼓鱈魚 | 白露筍香檳意大利飯 | 青豆*Weissburgunder, Philipp Kuhn, 'Vom Kalksteinfels', Pfalz, Germany, 2017*

OR

SEARED FILLET OF PIKE PERCH

creamy leek stew | glazed baby carrot
香煎梭魚 | 奶油韭蔥 | 甘筍*Gamay, Cellier Léonard de Vinci, Loire, 2017*

OR

SLOW COOKED VEAL TENDERLOIN WITH WHITE ASPARAGUS

Hollandaise sauce | creamy morels and own jus | new potatoes
慢煮牛仔柳配白露筍 | 荷蘭醬 | 忌廉羊肚菌 | 新薯*Pinot Noir, Laurent Ponsot, 'Cuvee Des Peupliers Bourgogne', Burgundy, France, 2016*

OR

ROASTED PIGEON BREASTS

own jus | organic beets | pickle turnips
燒乳鴿胸 | 有機甜菜 | 醃蘿蔔*Cabernet Franc, Olga Raffault, Chinon, Loire, 2017*

WHITE ASPARAGUS ICE CREAM

strawberry espuma | salted macadamia nuts crumble
白露筍雪糕配士多啤梨泡沫 | 夏威夷果仁金寶*Riesling, Karl Erbes, 'Ürziger In Der Kranklei Riesling Spätlese', Mosel, Germany, 2011*

OR

CREPES SUZETTE

flambe au Cointreau | buttermilk ice cream
法式火焰薄餅 | 牛奶雪糕*Chenin Blanc, Plou et Fils, Moelleux, Loire, 2017*

COFFEE OR TEA 咖啡或茶 | PETIT FOURS 精選甜點

4-course degustation dinner 四道菜嘗味晚餐 888
5-course degustation dinner 五道菜嘗味晚餐 988

wine pairing (3 glasses) 品酒精選套餐 (三杯) 380

wine pairing (4 glasses) 品酒精選套餐 (四杯) 480



SEAFOOD PLATTER ON ICE 海鮮拼盤 (FOR 2-4 PERSONS)

ROYAL 尊貴海鮮拼盤 1,800

Boston lobster | French edible crab | oysters (6 pcs)
langoustine (2 pcs) | Spanish red prawn (2 pcs)
Hokkaido scallop (2 pcs) | Alaskan crab leg (2 pcs)
cherrystone clams (2 pcs) | mussels

原隻波士頓龍蝦 | 原隻法國麵包蟹 | 新鮮生蠔 (6 隻)

紐西蘭小龍蝦 (2 隻) | 西班牙紅蝦 (2 隻) | 北海道帶子 (2 隻)

阿拉斯加皇帝蟹腳 (2 隻) | 美國車厘蜆 (2 隻) | 青口

PLATINUM 特級海鮮拼盤 1,150

Boston lobster | French edible crab | oysters (2 pcs)
jumping shrimps | Alaskan crab leg (2 pcs)
cherrystone clams (2 pcs)

原隻波士頓龍蝦 | 原隻法國麵包蟹 | 新鮮生蠔 (2 隻) | 鮮蝦

阿拉斯加皇帝蟹腳 | 美國車厘蜆 (2 隻)

GRILLED SEAFOOD 香烤海鮮 (FOR 2 PERSONS)

SIGNATURE GRILL 香烤海鮮 1,280

Boston lobster | langoustine (2 pcs) | snapper
Spanish red prawn (2 pcs) | Alaskan crab leg (2 pcs)
Hokkaido scallop (2 pcs)

(Champagne caviar sauce | lobster sauce | parsley sauce)

原隻波士頓龍蝦 | 法國小龍蝦 (2 隻) | 鯛魚 | 西班牙紅蝦 (2 隻)

阿拉斯加皇帝蟹腳 | 北海道帶子 (2 隻)

MUSSELS IN POT (1/2 KG | 1 KG) 280 | 360

white wine sauce | steak fries

時令青口 | 白酒汁 | 薯條

HUÎTRES · FRESHLY SHUCKED OYSTERS 新鮮生蠔

		pc	1/2 dozen
FINE DE CLAIRE NO.1	FRANCE	65	350
BLACK PEARL NO.1	FRANCE	65	350
ANCELIN NO.1	FRANCE - NORMANDY	65	350
GILLARDEAU NO.2	FRANCE	75	400

FRUITS DE MER · LIVE SEAFOOD ON ICE 新鮮海產

BRITTANY LOBSTER	FRANCE	770/pc
法國藍龍蝦		
BOSTON LOBSTER	UNITED STATES	588/pc
波士頓龍蝦		
EDIBLE CRAB	FRANCE	580/pc
法國麵包蟹		
KING CRAB LEGS	UNITED STATES - ALASKA	190
阿拉斯加皇帝蟹腳		
TIGER PRAWNS	AUSTRALIA	380/3pcs
澳洲老虎蝦		
CHERRYSTONE CLAMS	UNITED STATES	65/pc
美國車厘蜆		

SERVING STYLES 烹調方法

ON ICE 冰鎮冷盤 | BUTTER POACHED 香草牛油
CHAR-GRILLED 炭燒

DESSERT 甜品

WHITE ASPARAGUS ICE CREAM 140
strawberry espuma | salted macadamia nuts crumble
白露筍雪糕配士多啤梨泡沫 | 夏威夷果仁金寶

SIDE DISH 配菜

WHITE ASPARAGUS 1/2 LB 白露筍 半磅 120
WHITE ASPARAGUS 1LB 白露筍 一磅 240

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