

MUSHROOM SEASON

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| CLASSIC CREAMY CHANTERELLE SOUP garlic croutons 雞油菌湯 大蒜麵包粒 | 150 |
| BREADED CHAMPIGNON DE PARIS gribiche sauce mache salad marinated shimeji mushroom 酥炸白菌 法式沙律 醋醃本菇 | 220 |
| BEEF STEAK TARTARE quail egg wild mushrooms fine herbs salad potatoes confit 牛肉他他 鵝鶉蛋 野生蘑菇 香草沙律 慢煮薯蓉 | 250 |
| FRENCH BOUCHOT MUSSELS & CHANTERELLE RISOTTO aged Comte bottarga 法式青口雞油菌燴飯 陳年乾地芝士 明太子 | 290 |

MAIN DISH 主菜

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| ROASTED IBERICO PORK LOIN chanterelle espuma shaved black truffle fondant potatoes 慢燒西班牙豬柳 雞油菌泡沫 薯仔 | 320 |
| SAUTÉED DOVER SOLE ESCALLOPS chanterelles rosti potato 輕煎法國龍脷柳 雞油菌 瑞士薯餅 | 350 |
| STEW AUSTRALIAN KING PRAWN chanterelle cream fennel garlic toast 燜煮澳洲虎蝦 雞油菌蘑菇忌廉 茴香 蒜香多士 | 360 |
| PAN-SEARED ATLANTIC SEABASS chanterelle mushrooms sauce leek potato and truffle galette 香煎海鱸魚 雞油菌忌廉汁 大蒜 松露薯仔撻 | 390 |
| TOURNEDOS OF BEEF morel cream sauce carrot musselins smoked almond 香煎牛柳 雞油菌忌廉汁 甘筍汁 煙燻杏仁 | 410 |
| SLOW-ROASTED VEAL LOIN Madeira sauce chanterelle baby girolles artichoke mashed potatoes 慢燒牛仔柳 雞油菌 澳洲黑松露 朝鮮薊 薯蓉 | 420 |

ENTRÉES · APPETIZERS 頭盤

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| HOMEMADE LOBSTER BISQUE, CASSIS 自製龍蝦湯 黑加倫子酒 | 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 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 焗威廉梨 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 toasted brioche 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 焗波士頓龍蝦 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) 原隻法國香草焗春雞 (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 | |

SIDE DISHES 配菜

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| STEAMED BROCCOLI WITH MINCED GARLIC 蒜蓉西蘭花 (V) | 70 |
| BRUSSEL SPROUTS 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 COMTE (V) 瑞士芝士焗牛蒡 | 70 |

(V) VEGETARIAN

MENU CREATED BY CHEF DANIEL LEE RESTAURANT SPECIALTY CHEF

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