

DEGUSTATION DINNER 嗜味晚餐

BLACK ANGUS BEEF TARTARE

smoked sturgeon mousse | heirloom beetroot | Ossetra caviar
安格斯牛肉他他 | 鱈魚慕絲 | 有機菜頭 | 魚子醬

Savagnin, Gerard Villet, Vin Jaune, Arbois, Jura, 2011

OR

SEARED HOKKAIDO SCALLOPS

avocado espuma | pickled apples | crispy ink tapioca
香煎北海道帶子 | 牛油果忌廉 | 醃蘋果 | 香脆米餅

Chardonnay, William Fèvre, Chablis, Burgundy, 2017

WAGYU OX-TAIL CONSOMMÉ

black truffle | vegetables brunoise | beef carpaccio
和牛牛尾清湯 | 黑松露 | 蔬菜粒 | 牛肉薄片

OR

LOBSTER BISQUE | CREME DE CASSIS

龍蝦湯 | 黑加倫子酒

ROASTED SEA BASS WRAPPED WITH BAYONNE

nori | sesame sauce
燒鱸魚伴法國風乾火腿 | 紫菜 | 芝麻汁

Pinot Noir, Laurent Ponsot, Cuvée Des Peupliers, Burgundy, 2016

OR

EIGHT HOURS SLOW BRAISED GRAIN – FED BEEF CHEEKS
AND SAVOY ROULADE

caramelized cauliflower | artichoke chips
燴牛面椰菜卷 | 椰菜花蓉 | 朝鮮薊薄脆

Château de Beaucastel, Coudoulet Rouge, Côtes Du Rhône, 2014

OR

BLACK ANGUS BEEF SHORTLOIN

nori | red cabbage slaw | chanterelle ragout | wild berries
Hollandaise sauce
安格斯牛腰肉 | 紫菜 | 紅椰菜絲沙律 | 燴黃菌 | 野莓荷蘭汁

Bordeaux Blend, Château Siran, Margaux, Bordeaux, 2012

POACHED WILLIAMS PEAR TART
AND CITRUS FROMAGE BLANC PARFAIT

香燴威廉梨撻配法式奶絡柑柚芭菲

Mascaron, Ginestet, Sauternes, France, 2015

COFFEE OR TEA 咖啡或茶 | PETIT FOURS 精選甜點

4-course degustation dinner 四道菜嗜味晚餐
888

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

FRUITS DE MER À PARTAGER ·
SEAFOOD TO SHARE 海鮮頭盤

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 prawns (2 pcs)
Hokkaido scallops (2 pcs) | Alaskan crab legs (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 legs (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