

# ENTRÉE

## 法式主菜

### PAN-SEARED SEABASS FILLET

black olives | capers | parsley | tomato sauce

香煎鱸魚伴橄欖香草番茄汁

---

### SAUTÉED BLACK MUSSELS

white wine sauce | garlic toast

白酒炒青口蒜蓉多士

---

### WILD MUSHROOM CRÊPES (V)

Béchamel sauce | gratinated Gruyère

芝士蘑菇班戟

---

### GRILLED KING PRAWNS

wrapped with bacon | herbs butter

燒皇帝蝦配煙肉香草牛油汁

---

### SLOW-ROASTED U.S. BEEF SIRLOIN

port wine sauce

慢燒美國頂級西冷配紅酒汁

---

### GRILLED LAMB CHOPS

ratatouille | lamb jus

燒羊扒伴法式雜菜

---

### BEEF CHEEK BOURGUIGNON

mashed potato | bacon | pearl onions | red wine sauce

慢煮牛面伴薯蓉

---

Adult

HK\$698\*

Child

HK\$318\*

(V) VEGETARIAN

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食物過敏而希望瞭解食物成分，請您聯繫餐廳經理

\*Subject to a 10% service charge

\* 另收加一服務費