

DEGUSTATION DINNER
 嗜味晚宴

POACHED WHITE ASPARAGUS

Béarnaise sauce | Toulouse sausage
 焗白蘆筍 | 蛋黃醬 | 圖盧茲香腸

or

POACHED WHITE ASPARAGUS

ravigote sauce | Black Forest and Westphalian ham
 焗白蘆筍 | 油醋汁 | 黑森林火腿

Silvaner Erste Lage, Hans Wirsching, Iphöfer Kalb, Franken, Germany, 2018

SIGNATURE LOBSTER BISQUE

crème de cassis
 自家製龍蝦湯 | 黑加倫子酒

or

CREAM OF WHITE ASPARAGUS

salmon confit | herb croutons
 白蘆筍忌廉湯 | 油浸三文魚 | 香草脆包粒

BREADED VEAL ESCALOPE

Hollandaise sauce | white asparagus | new potatoes
 炸牛仔柳配白蘆筍 | 荷蘭醬 | 新薯

or

GRATINATED SALMON STEAK

riesling sauce | white asparagus | mushroom duxelle
 扒三文魚配法式蘑菇 | 白蘆筍 | 白酒汁

Riesling, Peter Jakob Kühn, «Quarzit», Oestricher, Rheingau, Germany, 2018

ARTISAN CHEESE PLATTER

organic honey | dried fruits | walnuts
 法式蘋果撻伴焦糖雪糕

or

MOUSSE AU CHOCOLAT

girottines | chocolate biscuit crumble | passion fruit tuiles
 朱古力慕絲 | 朱古力餅金寶 | 熱情果脆條

Riesling Spätlese, Karl Erbes, Mosel, Germany, 2011

Degustation dinner 898

嗜味晚餐

with the finest German wine journey 350

精選品酒精選套餐

FRUITS DE MER . SEAFOOD ON ICE 新鮮海產

SEAFOOD PLATTER 海鮮拼盤 1,350

Boston lobster | French edible crab | oysters (2 pcs) | tiger prawns | Alaskan crab legs (2 pcs) | cherrystone clams (2 pcs)
 原隻波士頓龍蝦 | 原隻法國麵包蟹 | 即開生蠔 (2 隻) | 老虎蝦 | 阿拉斯加皇帝蟹腳 | 美國車厘蜆 (2 隻)

FRESHLY SHUCKED OYSTERS PER PIECE 65

即開生蠔

CHERRYSTONE CLAMS PER PIECE UNITED STATES 65

美國車厘蜆

EDIBLE CRAB PER PIECE FRANCE 580

法國麵包蟹

CANADIAN LOBSTER PER PIECE CANADA 588

加拿大龍蝦

ALASKAN KING CRAB LEGS UNITED STATES 220

阿拉斯加皇帝蟹腳

SERVING STYLES 烹調方法

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

ENTRÉES . APPETIZERS 頭盤

SCOTTISH SMOKED SALMON 240

traditional condiments | toast
 蘇格蘭煙三文魚

BAKED BURGUNDY ESCARGOTS 230

garlic & herbs
 法式蒜香焗田螺

PAN-SEARED DUCK FOIE GRAS 290

caramelized strawberries | balsamic | toasted brioche
 法國鴨肝伴焦糖士多啤梨 | 黑醋 | 多士

CLASSIC U.S BEEF TARTARE (STARTER/MAIN) 280/ 360

served with French fries
 傳統法式牛肉他他伴薯條 (頭盤/ 主菜)

POACHED WHITE ASPARAGUS 285

ravigote sauce | Black Forest and Westphalian ham
 焗白蘆筍 | 油醋汁 | 黑森林火腿

GRATINATED WHITE ASPARAGUS 340

Hollandaise sauce | seared duck foie gras | passito reduction
 白蘆筍蛋黃醬配香煎法國鴨肝 | 意大利甜酒

FRENCH BAYONNE HAM 220

Charentais melon
 法國火腿配夏朗德甜瓜

SOUPE . SOUP 湯

SIGNATURE LOBSTER BISQUE 160

crème de cassis
 自家製龍蝦湯 | 黑加倫子酒

GRATINATED RED AND WHITE ONION SOUP 140

Gruyère cheese
 法式洋蔥湯 | 焗瑞士芝士

CREAM OF WHITE ASPARAGUS 160

salmon confit | herb croutons
 白蘆筍忌廉湯 | 油浸三文魚 | 香草脆包粒

PLAT - POISSON . MAIN DISH - FISH 海鮮類

ROASTED SEABASS FILLET 390

vermouth sauce | pea mousseline | organic vegetables
 香烤鱸魚 | 苦艾酒汁 | 青豆蓉 | 有機蔬菜

DOVER SOLE M.P.

grilled or pan-fried | lemon butter sauce
 法國龍脷柳 | 烤或香煎 | 檸檬牛油汁

PAN-FRIED CHILEAN COD 320

lentilles de Puy | glazed carrots
 香煎智利鱈魚 | 扁豆 | 甘筍

GRATINATED SALMON STEAK 320

riesling sauce | white asparagus | mushroom duxelle
 扒三文魚配法式蘑菇 | 白蘆筍 | 白酒汁

PLAT - VIANDES . MAIN DISH - MEATS 肉類

BREADED VEAL ESCALOPE 460

Hollandaise sauce | white asparagus | new potatoes
 炸牛仔柳配白蘆筍 | 荷蘭醬 | 新薯

BEEF TENDERLOIN 520

Bordelaise sauce | artichoke purée | bone marrow crust
 燒牛柳 | 乾蔥紅酒汁 | 朝鮮薊蓉 | 牛骨髓

ROASTED LAMB RACK 490

thyme jus | carrot purée | black garlic
 燒羊架 | 香草汁 | 甘筍蓉 | 黑蒜

GRILLED KUROBUTA PORK 360

jus | prune purée | seasonal vegetables
 扒美國黑毛豬扒 | 肉汁 | 西梅蓉 | 時令蔬菜

FROM THE GRILL 烤肉類

USDA PRIME BEEF 美國特級牛肉

BRASSERIE TOMAHAWK STEAK (53 OZ) 1,850

烤53安士斧頭扒 (BEST FOR 3-4 PERSONS)

NEW YORK STRIPLOIN (10 OZ) 460

西冷扒

CENTER-CUT FILLET MIGNON (8 OZ) 420

特級免翁牛柳

AUSTRALIAN WAGYU BEEF 澳洲和牛

M9 RIBEYE 肉眼扒 (10 OZ) 660

SAUCES 醬汁

BÉARNAISE SAUCE 蛋黃醬 | MUSHROOM SAUCE 蘑菇汁
 MANIQUETTE PEPPER SAUCE 天堂椒汁

SIDE DISHES 配菜

STEAMED BROCCOLI WITH GARLIC 蒜蓉西蘭花 70

SAUTÉED SPINACH 清炒菠菜 60

FRENCH FRIES 薯條 | MASHED POTATO 薯蓉 60

BOILED NEW POTATOES 煮新薯 70

WHITE ASPARAGUS (0.5/ 1 pound) 120/ 240

served with melted butter or Hollandaise sauce
 白蘆筍 | 牛油 | 蛋黃醬



Riesling weeks

SIGNATURE DISH 精選推介

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
 Prices are in Hong Kong dollars, subject to 10% service charge