

DEGUSTATION DINNER
 嚐味晚宴

PAN-SEARED DUCK FOIE GRAS
 orange jam | Espelette pepper | herb salad
 香煎鴨肝 | 香橙醬 | 法國甜椒 | 香草沙律
 or
 BEEF TARTARE
 pickled chanterelles | egg yolk confit | toasted brioche
 生牛肉他他 | 醃黃菌 | 油浸蛋黃 | 烤多士

BEEF CONSOMMÉ
 vegetables julienne | black truffles
 牛肉清湯 | 蔬菜 | 黑松露
 or

CREAM OF CHANTERELLE
 garlic croutons
 黃菌忌廉湯 | 香蒜麵包粒

ROASTED HALIBUT FILLET
 chanterelle mushroom cream sauce | pumpkin mousseline
 香煎比目魚柳 | 南瓜蓉 | 黃菌忌廉汁
 or

BEEF Tournedos
 morel mushroom sauce | seasonal vegetables
 燒牛柳 | 羊肚菌汁 | 時令蔬菜

SUMMER PEACH MELBA
 marinated peaches | raspberries and strawberry coulis |
 chantilly cream | sliced almonds
 仲夏漬蜜桃 | 士多啤梨紅莓汁 | 法式鮮忌廉 | 杏仁片

Degustation dinner 898

嚐味晚餐

with wine pairing 380

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)

FRENCH OYSTERS PER PIECE 65
 法國生蠔

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

🍷 HOMEMADE PAPPARDELLE WITH CHANTERELLES 280
 bacon cream sauce
 自家製闊條麵 | 黃菌煙肉忌廉汁

BAKED BURGUNDY ESCARGOTS 230
 garlic & herbs
 法式蒜香焗田螺

🍷 PAN-SEARED DUCK FOIE GRAS 290
 orange jam | espelette pepper | herb salad
 香煎鴨肝 | 香橙醬 | 法國甜椒 | 香草沙律

BEEF TARTARE (STARTER/ MAIN) 280/360
 pickled chanterelles | egg yolk confit | toasted brioche
 生牛肉他他 | 醃黃菌 | 油浸蛋黃 | 烤多士 (頭盤/ 主菜)

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 CHANTERELLE 150
 garlic croutons
 黃菌忌廉湯 | 香蒜麵包粒

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

ROASTED HALIBUT FILLET 320
 pumpkin mousseline | chanterelle mushroom cream sauce
 香煎比目魚柳 | 南瓜蓉 | 黃菌忌廉汁

PLAT - VIANDES . MAIN DISH - MEATS 肉類

SLOW-ROASTED VEAL LOIN 490
 Madeira sauce | baby girolles | mashed potato
 香煎牛仔扒 | 炒黃菌 | 薯蓉 | 馬爹利汁

BEEF Tournedos 430
 morel mushrooms sauce | seasonal vegetables
 燒牛柳 | 羊肚菌汁 | 時令雜菜

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) 1,950
 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

🍷 SIGNATURE DISH 精選推介