

30TH ANNIVERSARY DEGUSTATION DINNER
30週年嚐味晚餐菜譜

HOMEMADE DUCK LIVER TERRINE
beetroot aspic | yuzu daikon | toasted brioche
自家製鴨肝凍批 | 紅葉頭啫喱 | 柚子醃蘿蔔 | 多士

or

SEARED MEDITERRANEAN OCTOPUS
truffle mashed potato | sweet paprika |
herb oil
香煎地中海八爪魚 | 黑松露薯蓉 | 甜椒 | 香草油

SIGNATURE LOBSTER BISQUE

crème de cassis
自家製龍蝦湯 | 黑加倫子酒

or

CREAM OF FRENCH ARTICHOKE

Hokkaido scallops | hazelnut
阿支竹忌廉湯 | 北海道帶子 | 榛子

PAN-FRIED PIKE PERCH FILLET

truffle espuma | Belgian endives | Iberico ham
香煎梭鱸魚柳 | 比利時菊苣 | 黑毛豬火腿

or

GRILLED USDA STRIPLOIN 'CHATEAU STYLE'

red wine jus | kohlrabi | Brussel sprouts |
potato chips
扒美國西冷 | 紅酒汁 | 大頭菜 | 小椰菜 | 薯片

POIRE BELLE HÉLÈNE

poached pears | vanilla ice cream |
chocolate sauce | shaved almonds
燴香梨 | 雲呢拿雪糕 | 朱古力醬 | 杏仁片

or

CHOCOLATE & CLEMENTINE CRUNCHY

berries compote
柑橘朱古力慕絲蛋糕 | 雜莓果醬

Degustation dinner 1,990 for two
嘗味晚餐

wine pairing per person 380
精選品酒搭配

FRUITS DE MER . SEAFOOD ON ICE 新鮮海產

30th ANNIVERSARY SEAFOOD PLATTER 1,250
週年時令海鮮盤

Boston lobster | French oysters | Hokkaido
Scallops | New Zealand diamond clams |
Alaskan crab legs | black mussels | shrimp cocktail
波士頓龍蝦 | 法國生蠔 | 北海道帶子 | 紐西蘭鑽石蜆
亞拉斯加蟹腳 | 青口 | 熟蝦沙律

FRENCH OYSTERS PER PIECE 65
法國生蠔

CANADIAN LOBSTER PER PIECE 588
加拿大龍蝦

ALASKAN KING CRAB LEGS 3 PIECES 220
阿拉斯加皇帝蟹腳

ENTRÉES . APPETIZERS 頭盤

🍷 BEEF TARTARE (STARTER / MAIN) 280/360
traditional condiments | tableside service
生牛肉他他 | 傳統配料 | 餐桌服務 (頭盤/主菜)

30th HOMEMADE NOODLES "ESCOFFIER" 360
duck liver | black truffle |
Gruyère cheese cream sauce
黑松露及鵝肝闊條麵 | 瑞士芝士忌廉汁

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

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

SEARED MEDITERRANEAN OCTOPUS 290
truffle mashed potato | sweet paprika | herb oil
香煎地中海八爪魚腳 | 黑松露薯蓉 | 甜椒 | 香草油

SOUPE . SOUP 湯

30th BLACK TRUFFLE CONSOMMÉ ELYSÉE 280
beef broth | foie gras | puff pastry
酥皮焗黑松露牛肉清湯 | 鵝肝

🍷 SIGNATURE LOBSTER BISQUE 160
crème de cassis
自家製龍蝦湯 | 黑加倫子酒

FRENCH ONION SOUP 140
Gruyère cheese
法式洋蔥湯 | 焗瑞士芝士

PLAT-POISSON . MAINS - FISH 海鮮類

30th LOBSTER THERMIDOR 650
gratin mushrooms | white wine cream sauce |
Parmesan cheese
法式蘑菇芝士焗波士頓龍蝦 | 巴馬臣芝士

DOVER SOLE MEUNIÈRE 680
pan-fried in lemon butter sauce
香煎法國龍脷柳 | 檸檬牛油汁

PAN-FRIED CHILEAN COD 320
lentilles du Puy | glazed carrots
香煎智利鱈魚 | 扁豆 | 甘筍

PAN-FRIED PIKE PERCH FILET 360
truffle espuma | Belgian endive | Iberico ham
香煎梭鱸魚柳 | 比利時菊苣 | 黑毛豬火腿

PLAT - VIANDES . MAINS - MEAT 肉類

ROASTED FRENCH PIGEON BREAST 480
pigeon jus | truffle risotto | Comte cheese
烤法國白鴿胸 | 松露意大利飯 | 干地芝士

30th BEEF CHEEK BOURGUIGNON 380
champignon | lardon | pearl onions |
mashed potato
法式紅酒燴牛頰 | 蘑菇 | 煙肉 | 小洋蔥 | 薯蓉

ROASTED LAMB RACK 490
thyme jus | carrot purée | black garlic
燒羊架 | 香草汁 | 甘筍蓉 | 黑蒜

30th ANNIVERSARY DISHES 週年推介

🍷 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
所有價目另加一服務費均以港元計算

FROM THE GRILL . 烤肉類

BRANDT - U.S.D.A PRIME, 365 DAYS GRAIN FED BEEF 美國頂級牛肉

The Brandt family have been raising livestock since the 1900's, their 'farm to fork' operation ensures their animals are fed on a vegetarian corn-based diet without hormones and given at least minimum 365 days for corn to end its cycle.

FILLET MIGNON 牛柳	6 OZ 170 G	410
CENTER-CUT FILLET MIGNON 特級牛柳	8 OZ 225 G	540
NEW YORK STRIPLOIN 西冷扒	10 OZ 280 G	480
RIBEYE 肉眼扒	10 OZ 280 G	480
CHATEAUBRIAND (pre-order required) 厚切牛柳	17 OZ 480 G	1,100
TOMAHAWK (to share) 斧頭扒	56 OZ 1,600 G	1,950

A5 WAGYU - KAGOSHIMA, JAPAN 日本鹿兒島和牛

Kagoshima cattles are blessed with the sun and natural surroundings on this warm tropical island.

Exquisite marbling, extreme tenderness, and packed with robust flavor — A5 is the highest grade wagyu possible.

STRIPLOIN 西冷扒	10 OZ 280 G	1,110
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OTHER CUTS 其他肉類

MILK-FED DUTCH VEAL CHOP 荷蘭奶飼牛仔扒		460
IBERICO PORK CHOP 伊比利黑毛豬		340
WEST VICTORIA AUSTRALIAN LAMB CHOPS 澳洲羊扒		360
FRENCH CORN FED CHICKEN SUPREME 法國粟米飼黃雞胸		240

FISH & SHELLFISH 海產類

FRENCH BLUE LOBSTER 法國藍龍蝦		680
MEDITERRANEAN SEABASS 地中海鱸魚		560
DOVER SOLE 法國龍脷		M.P

BUTTER & SAUCES 牛油及醬汁

MAÎTRE D'HÔTEL BUTTER 香草牛油 | BÉARNAISE 蛋黃醬 | CREAMY MUSHROOM 忌廉磨菇汁 |
BORDELAISE 紅酒汁 | CREAMY HORSERADISH 辣根醬 | LEMON BUTTER 檸檬牛油

SIDES 配菜

STEAMED BROCCOLI WITH GARLIC 蒜蓉西蘭花	70	LYONNAISE POTATOES 里昂薯仔	70
BRUSSEL SPROUTS WITH BACON 比利時小椰菜伴煙肉	70	STEAK FRIES 薯條	60
RATATOUILLE 法式燴雜菜	70	BUTTER WHIPPED POTATOES 薯蓉	60
KOHLRABI À LA CRÈME 忌廉大頭菜	70	CREAMED OR SAUTÉED SPINACH 忌廉或清炒菠菜	60
POTATO GRATIN 芝士焗薯	70		

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