

DEGUSTATION DINNER  
 嚐味晚餐菜譜

SEARED HOKKAIDO SCALLOPS  
 sea urchin sauce | green pea mousseline  
 香煎北海道帶子 | 海膽 | 青豆醬

or

PAN-SEARED DUCK LIVER  
 braised pear in port wine sauce |  
 toasted brioche  
 香煎鴨肝 | 砵酒燴梨 | 奶油麵包多士

LOBSTER BISQUE  
 crème de cassis  
 龍蝦湯 | 黑加倫子酒

or

SWEET CORN VELOUTÉ  
 Alaskan crabmeat | garlic toast  
 粟米蟹肉湯 | 蒜蓉多士

PAN-FRIED CHILEAN COD & KING PRAWN  
 Champagne sauce | carrot purée |  
 Oscietra caviar  
 香煎智利鱈魚柳 及大蝦 | 香檳汁 | 甘筍醬 | 魚子醬

or

BEEF Tournedos  
 beef jus | wild mushroom ragoût |  
 green asparagus  
 香煎牛柳 | 牛肉汁 | 野菌 | 青露筍

PAVLOVA  
 fresh berries | mango and passion fruit sauce  
 奶油蛋白蛋糕 | 雜莓 | 芒果熱情果醬

or

GLACÉ OR SHERBET  
 ice cream or sherbet selection  
 精選雪糕或雪葩

Degustation dinner 898  
 嚐味晚餐

wine pairing per person 380  
 精選品酒搭配

FRUITS DE MER . SEAFOOD ON ICE 新鮮海產

PERLES 1,250  
 Boston lobster | Hokkaido scallops  
 seasonal oysters | tiger prawns | Alaskan crab leg  
 black mussels  
 波士頓龍蝦 | 北海道帶子 | 時令生蠔 | 虎蝦 | 亞拉斯加蟹腳 | 青口

FRENCH OYSTERS PER PIECE 75  
 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

BAKED SEASONAL OYSTER 85  
 Champagne sabayon | chervil  
 焗生蠔 | 香檳沙巴翁 | 香葉芹

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)

PAN-SEARED HOKKAIDO SCALLOPS 260  
 sea urchin sauce | green pea mousseline  
 香煎北海道帶子 | 海膽汁 | 青豆醬

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

PAN-SEARED DUCK LIVER 290  
 braised pear in port wine sauce |  
 toasted brioche  
 香煎鴨肝 | 砵酒燴梨 | 奶油麵包多士

BRITTANY LOBSTER CARPACCIO 380  
 smoked salmon roe | lemon jelly | sour cream |  
 baby cress  
 龍蝦薄片 | 三文魚子 | 檸檬啫喱 | 酸忌廉 | 水芹

SCOTTISH SMOKED SALMON 240  
 traditional condiments | melba toast  
 蘇格蘭煙三文魚 | 傳統配料 | 多士

SOUPES . SOUP 湯

SWEET CORN VELOUTÉ 150  
 Alaskan crabmeat | garlic toast  
 粟米蟹肉湯 | 蒜蓉多士

LOBSTER BISQUE 160  
 crème de cassis  
 龍蝦湯 | 黑加倫子酒

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

PLATS - POISSONS.MAINS - FISH 海鮮類

RISOTTO 360  
 langoustine | green asparagus | artichokes |  
 Comté  
 意大利飯 | 海螯蝦 | 青露筍 | 雅枝竹 | 芝士

OCEAN TROUT 300  
 parsley foam | vegetable spaghetti |  
 pomme nature  
 鱒魚柳 | 芫荽汁 | 素菜意粉 | 焗薯仔

PAN-FRIED CHILEAN COD 420  
 AND KING PRAWN  
 Champagne sauce | carrot purée  
 Oscietra caviar  
 香煎鱈魚柳及大蝦 | 香檳汁 | 甘筍蓉 | 魚子醬

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

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

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

## PLATS - VIANDES . MAINS - MEAT . 肉類

PAN-SEARED FRENCH DUCK BREAST duck jus   golden beetroot   caramelized honey   star anise 香煎鴨胸   鴨肉汁   黃菜頭   蜜糖   八角	320
BEEF Tournedos beef jus   wild mushroom ragoût   green asparagus 香煎牛柳   牛肉汁   燴野菌   青露筍	480
ROASTED RACK OF LAMB ratatouille   thyme jus   Provence herbs 烤羊架   法式燴雜菜   百里香汁   香草	490
ROASTED FRENCH SPRING CHICKEN rosemary sauce   sautéed spring spinach 法式燒春雞   迷迭香汁   炒菠菜草	320

## PLATS - POISSONS ET CRUSTACÉS . MAINS - FISH & SHELLFISH . 海產類

FRENCH BLUE LOBSTER 法國藍龍蝦	680
DOVER SOLE 法國龍脷	M.P

## DU GRIL . FROM THE GRILL . 烤肉類

### BRANDT - U.S.D.A PRIME 美國頂級牛肉

CENTER-CUT FILLET MIGNON 特級牛柳	8 OZ   225 G	540
RIBEYE 肉眼扒	10 OZ   280 G	480
TOMAHAWK (to share) 斧頭扒	56 OZ   1,600 G	1,950

### AUSTRALIAN M9 WAGYU 澳洲M9和牛

RIBEYE 肉眼扒	10 OZ   280 G	660
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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	420

### BUTTER & SAUCES 牛油及醬汁

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

STEAMED BROCCOLIS WITH GARLIC 蒜蓉西蘭花	70	POMME DAUPHINE 芝士焗薯	70
GREEN PEA "A LA FRANCAISE" 法式炒青豆	60	STEAK FRIES 薯條	60
RATATOUILLE 法式燴雜菜	70	BUTTER WHIPPED POTATOES 薯蓉	60
CREAMY SPINACH 忌廉菠菜	60	SAUTÉED SPINACH 清炒菠菜	60

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所有價目另加一服務費均以港元計算