

FRENCH GOURMAY 2021

A Taste of Surrealism

FOIE GRAS DE CANARD POËLÉ

seared duck liver | smoked duck breast | sangria reduction | mango and orange jelly | espellete pepper

or

ASPERGES BLANCHES POCHÉES

poached white asparagus | Ravigote sauce | jambon noir de Bigorre

BISQUE DE HOMARD

lobster bisque | crème de cassis

or

SOUPE A L'OIGNON GRATINÉE

French onion soup | gratinated Gruyère

FILET DE BAR POËLÉ

pan-fried seabass fillet | Meunière sauce | clams | curry émulsion | potato gnocchi

or

FILET DE BŒUF GRILLÉ

grilled beef fillet | Béarnaise sauce | bone marrow | white asparagus | pommes fondantes

AGRUMES

citrus parfait | mint jelly | hazelnuts

MIGNARDISES

coffee or tea

petits fours

HK\$988 plus 10% service charge per person



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