DEGUSTATION DINNER
嚐味晚餐菜譜

POACHED WHITE ASPARAGUS
ravigote sauce | black forest ham
焗白露筍 | 油醋汁 | 黑森林火腿

CREAM OF WHITE ASPARAGUS
royal salmon confit | herbs croutons
德國鮮白露筍忌廉湯 | 三文魚 | 香草麵包

or

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

BREADED VEAL ESCALOPES
Hollandaise sauce | white asparagus | new potatoes
炸牛仔柳配白露筍 | 荷蘭醬 | 焗新薯仔

or

OVEN-ROASTED CHILEAN COD
silvaner sauce | Tyrolean speck | white asparagus | romanesco
烤智利鱈魚柳 | 白酒汁 |煙燻火腿 | 白露筍

WHITE ASPARAGUS ICE CREAM
marinated strawberries a la romanoff
白露筍雪糕 | 醃士多啤梨

Degustation dinner 898
嘗味晚餐

wine pairing 380
精選品酒搭配

FRUITS DE MER . SEAFOOD ON ICE 新鮮海産

LE PLATEAU DE MER 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 75 per piece
法國生蠔

CANADIAN LOBSTER 588 per piece
加拿大龍蝦

ALASKAN KING CRAB LEGS 220 three pieces
阿拉斯加皇帝蟹腳

BAKED SEASONAL OYSTER 85 per piece
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)

POACHED WHITE ASPARAGUS 300
ravigote sauce | black forest ham
焗白露筍 | 油醋汁 | 黑森林火腿

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

PAN SEARED WHITE ASPARAGUS 325
wild mushrooms ragout |
poached Japanese taiyouran egg
香煎白露筍 | 燴野菌 | 水煮日本太陽卵蛋

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

SOUPES . SOUP 湯

CREAM OF WHITE ASPARAGUS 160
royal salmon confit | herb croutons
德國鮮白露筍忌廉湯 | 三文魚 | 香草麵包粒

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

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

Riesling Weeks
WINES OF GERMANY

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 — 320
duck jus | golden beetroot | caramelized honey | star anise
香煎鴨胸 | 鴨肉汁 | 黃菜頭 | 蜜糖 | 八角

BEEF TOURNEDOS — 480
beef jus | wild mushroom ragoût | green asparagus
香煎牛柳 | 牛肉汁 | 燴野菌 | 青露筍

ROASTED LAMB RACK — 490
ratatouille | thyme jus | Provence herbs
烤羊架 | 法式燴雜菜 | 百里香汁 | 香草

ROASTED FRENCH SPRING CHICKEN — 320
rosemary sauce | sautéed spring spinach
法式燒春雞 | 迷迭香汁 | 炒菠菜草

BREADED VEAL ESCALOPES — 480
Hollandaise sauce | white asparagus | new potatoes
炸牛仔柳配白露筍 | 荷蘭醬 | 烚新薯仔

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

CHANTERELLE RISOTTO — 460
crab leg Alaskan | petit pois
黃菌意大利飯 | 阿拉斯加蟹腳 | 青豆

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

OVEN-ROASTED CHILEAN COD — 460
silvaner sauce | Tyrolean speck | white asparagus | romanesco
烤智利鱈魚柳 | 白酒汁 | 煙燻火腿 | 白露筍

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 | Parmesan
法式蘑菇芝士焗波士頓龍蝦 | 巴馬臣芝士

FRENCH BLUE LOBSTER (poached or grilled) — 680
法國藍龍蝦 (白烚或烤)

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

OTHER CUTS 其他肉類

MILK-FED DUTCH VEAL CHOP — 460
荷蘭奶飼牛仔扒

IBERICO PORK CHOP — 340
伊比利黑毛豬

WEST VICTORIA AUSTRALIAN LAMB CHOPS — 420
澳洲羊扒

BEURRE ET SAUCE . BUTTER AND SAUCE 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

SIDES 配菜

STEAMED BROCCOLIS WITH GARLIC 蒜蓉西蘭花	70
RATATOUILLE 法式燴雜菜	70
GREEN PEA "A LA FRANCAISE" 法式炒青豆	60
SPINACH (CREAMED / SAUTÉED) 菠菜 (忌廉 / 清炒)	60
STEAK FRIES 薯條	60
BUTTER WHIPPED POTATOES 薯蓉	60
WHITE ASPARAGUS (0.5/ 1lb) melted butter or Hollandaise sauce 白露筍 | 牛油 | 蛋黃醬	140/280
BOILED NEW POTATOES 烚新薯仔	80

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