

DEGUSTATION DINNER
嚐味晚餐菜譜

PAN-SEARED DUCK LIVER

crème de cassis | caramelized cherries | toasted brioche
香煎鴨肝 | 黑加侖子酒忌廉 | 焦糖櫻桃 | 奶油麵包多士

or

BEEF TATAKI

salsa verde | top blade muscle | Cedar River Farms
natural beef prime
生牛肉刺身 | 沙沙汁 | 牛肩胛骨 | 特級牛肉

CREAM OF MUSHROOMS

Garlic Croutons
白菌忌廉湯 | 蒜蓉多士

or

BISQUE DE HOMARD

lobster bisque | crème de cassis
龍蝦湯 | 黑加侖子酒

STRIPLOIN "CHATEAU CUT"

Nebraska 1855 Black Angus | natural jus | haricots verts
fondant potatoes
慢烤西冷扒 | 牛肉汁 | 仲夏蕃茄 | 薯仔

or

PAN FRIED DOVER SOLE

beurre blanc | Bouchot mussels | parsley
香煎法國龍脷柳 | 白酒汁 | 法國青口 | 芫荽

MARINATED CHERRIES

vanilla ice cream | almond tulle
醃車厘子 | 雲呢拿雪糕 | 杏仁片

or

PAVLOVA

vanilla ice cream | stone fruits | passion fruit coulis
奶油蛋白蛋糕 | 雜莓 | 芒果熱情果醬

FRENCH CHEESE SELECTION add 100
加\$100可加配精選芝士

inclusive of one glass of seasonal mocktail per person.

Degustation dinner 938
嚐味晚餐

wine pairing 380
精選品酒搭配

FRUITS DE MER . SEAFOOD ON ICE 新鮮海產

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 OYSTER 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)

BOSTON LOBSTER SALAD 300
marinated summer heirloom tomatoes
波士頓龍蝦沙律 | 仲夏蕃茄

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

PAN-SEARED DUCK LIVER 290
Crème de Cassis | caramelized cherries | toasted Brioche
香煎鴨肝 | 黑加侖子酒忌廉 | 焦糖櫻桃 | 奶油麵包多士

SAINT-JACQUES AU GRATIN 280
baby spinach | sabayon
焗法式帶子 | 菠菜 | 沙巴翁汁

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

SOUPES . SOUP 湯

BOUILLABAISSSE 240
saffron rouille | shrimps | scallops | Chilean cod | mussels
法式海龍王湯 | 紅花 | 蝦 | 帶子 | 智利銀鱈魚 | 青口

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

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
CARRÉ D'AGNEAU pistachio crusted lamb rack thyme jus vegetables 烤羊架 開心果碎 百里香汁 雜菜	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

BRITTANY OYSTERS RISOTTO champagne osceitra caviar 法國生蠔意大利飯 香檳汁 魚子醬	420
OCEAN TROUT parsley foam vegetable spaghetti pomme nature 鱒魚柳 芫荽汁 素菜意粉 焗薯仔	300
GRILLED LANGOUSTINES crustacean sauce provencal herbs gremolata 烤法國小龍蝦 海鮮濃汁 普旺羅斯香草	580
PAN FRIED DOVER SOLE bouchot mussels parsley beurre blanc 香煎法國龍脷柳 法國青口 芫荽 白酒汁	680
LOBSTER THERMIDOR white wine cream mushroom gratin Parmesan 法式蘑菇芝士焗波士頓龍蝦 巴馬臣芝士	650
BLUE LOBSTER (poached or grilled) 藍龍蝦 (浸煮或香烤)	680

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

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 BROCCOLI WITH GARLIC 蒜蓉西蘭花	70	SPINACH (CREAMED / SAUTÉED) 菠菜 (忌廉 / 清炒)	60
RATATOUILLE 法式燴雜菜	70	STEAK FRIES 薯條	60
GREEN PEA "A LA FRANCAISE" 法式炒青豆	60	BUTTER WHIPPED POTATOES 薯蓉	60

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