

DEGUSTATION DINNER  
嗜味晚餐菜譜

FRESHLY COOKED WHITE ASPARAGUS

48 months Iberico ham | classic vinaigrette  
德國鮮白露筍配西班牙火腿油醋汁

or

PAN-SEARED DUCK FOIE GRAS

orange and olive oil reduction | toasted brioche  
香煎鴨肝 | 香橙橄欖油汁 | 奶油麵包多士

CREAM OF WHITE ASPARAGUS

smoked salmon julienne | herb croutons  
德國鮮白露筍忌廉湯 | 煙三文魚 | 香草麵包

or

SIGNATURE LOBSTER BISQUE

crème de cassis  
龍蝦湯 | 黑加侖子酒

FILET OF HALIBUT

white asparagus | organic vegetables  
chanterelle cream sauce  
香煎比目魚柳 | 白露筍 | 有機雜菜 | 雞油菌汁

or

BREADED VEAL ESCALLOPS

white asparagus | new potatoes | Hollandaise sauce  
炸牛仔薄片配白露筍 | 焗薯仔 | 荷蘭醬

WHITE ASPARAGUS PÂTE SABLÉE

vanilla ice cream | strawberry foam  
白露筍甜撻 | 雲呢拿雪糕 | 士多啤梨泡沫

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

degustation dinner 1,088  
嗜味晚餐

wine pairing 428  
精選品酒搭配

SOUP 湯

BOUILLABAISSSE 280  
shrimps | scallops | Chilean cod | mussels  
法式海鮮湯 | 海蝦 | 帶子 | 鱈魚 | 青口

SIGNATURE LOBSTER BISQUE 180  
crème de cassis  
龍蝦湯 | 黑加侖子酒

CREAM OF WHITE ASPARAGUS 180  
smoked salmon jullien | herbs croutons  
德國鮮白露筍忌廉湯 | 煙三文魚 | 香草麵包

GRATINATED RED AND WHITE ONION SOUP 160  
Gruyère cheese  
法式洋蔥湯 | 焗瑞士芝士

CAVIAR 魚子醬

30G OSCIETRA 950

50G OSCIETRA 1,580

served with traditional condiments  
傳統佐料及多士

SEAFOOD ON ICE 新鮮海產

DELUXE 1,250

Boston lobster | king prawns | oysters  
Hokkaido scallops | snow crab legs | sea whelks  
波士頓龍蝦 | 大蝦 | 時令生蠔 | 北海道帶子  
鱈場蟹腳 | 海螺

BOSTON LOBSTER 600 per piece  
波士頓龍蝦

SNOW CRAB LEGS 220  
鱈場蟹腳

SEASONAL OYSTER 85 per piece  
生蠔

ON ICE | BUTTER POACHED | GRILLED  
冰鎮冷盤 | 香草牛油 | 香烤

APPETIZERS 頭盤

PAN-SEARED DUCK FOIE GRAS 310  
figs compote | beetroot | kouglof  
輕煎法國鴨肝 | 無花果蜜餞 | 紅菜頭 | 奶油圓蛋糕

FRESHLY COOKED WHITE ASPARAGUS 310  
48 months Iberico ham | classic vinegrette  
德國鮮白露筍配西班牙火腿油醋汁

US BEEF STEAK TARTARE 300  
wasabi mayonnaise | egg yolk confit | toasted baguette  
生牛肉他他 | 青芥末 | 蛋黃醬 | 烤法包

LOBSTER CRAB CAKE 300  
avocado espuma | smoked salmon roe  
香煎龍蝦蟹餅 | 牛油果蓉 | 煙三文魚子

BLACK MUSSELS IN WHITE WINE SAUCE 280  
steak fries  
白酒煮青口 | 薯條

BURGUNDY SNAILS 240  
herbs | garlic butter  
法式炒田螺 | 香草 | 香蒜牛油汁

Our food and beverage may have traces of any allergen, as our kitchen is an environment where all allergens may be present. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.

我們的食物和飲料可能含有微量過敏原，因為我們的廚房是一個可能存在任何過敏原的環境。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

### BEEF 牛扒

#### FROM UNITED STATES - BRANDT USDA PRIME

TOMAHAWK 斧頭扒	56 OZ   1,600 G	2,000
CENTER-CUT FILLET MIGNON 特級牛柳	8 OZ   225 G	580
RIBEYE 肉眼扒	10 OZ   280 G	520

#### FROM AUSTRALIA

WAGYU PORTERHOUSE M7 澳洲和牛M7 T骨扒	35 OZ   1000 G	1,500
WAGYU STRIPLOIN M7 澳洲和牛M7西冷	10 OZ   280 G	750
WAGYU BEEF TENDERLOIN 澳洲M6和牛	6 OZ   170 G	480

### APART FROM BEEF 其他精選

DOVER SOLE pan-fried or grilled 法國龍脷柳   香煎或香烤		700
DUTCH MILK-FED VEAL CHOP 荷蘭奶飼牛仔扒	10 OZ   280 G	480
AUSTRALIAN LAMB CHOPS 澳洲羊扒		460
US KUROBUTA PORK CHOP 美國黑毛豬		420

### SAUCE 醬汁

BÉARNAISE 蛋黃醬 | MUSHROOM CREAM 忌廉蘑菇汁 | PEPPER 胡椒汁 | HOLLANDAISE 蛋黃醬

### SIDES 配菜

STEAMED BROCCOLI WITH GARLIC 50 蒜蓉西蘭花		SAUTÉED SPINACH 50 清炒菠菜
RATATOUILLE 50 法式燴雜菜		STEAK FRIES 50 薯條
SAUTÉED MUSHROOMS 70 炒蘑菇		MASHED POTATOES 50 薯蓉
WHITE ASPARAGUS (0.5/ 1 POUND) 150/300 served with melted butter or Hollandaise sauce 白露筍   牛油   蛋黃醬		

### MAINS 主菜

SEAFOOD PAELLA ( <i>for sharing</i> ) red prawns   baby squid   mussels   scallops   octopus   pork collar 西班牙海鮮飯   紅蝦   魷魚   青口   帶子   八爪魚   西班牙豬肉	560
BREADED VEAL ESCALOPE white asparagus   new potatoes   Hollandaise sauce 炸牛仔柳配白露筍   焗新薯仔   荷蘭醬	480
CHILEAN COD vermouth sauce   Oscietra caviar   heirloom baby carrots 智利鱈魚   苦艾酒汁   魚子醬   復古甘筍	460
FILET OF HALIBUT white asparagus   organic vegetables Chanterelle cream sauce 香煎比目魚柳   白露筍   有機雜菜   雞油菌汁	460
HOMEMADE TAGLIOLINI white asparagus   langoustines   parmesan 自家製意大利幼麵   白露筍   小龍蝦   巴馬臣芝士	420

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