

FRENCH GOURMAY 2022

FOIE GRAS AU TORCHON

figs compote | beetroot | kouglof

Crozes-Hermitage Blanc Petite Ruche, Chapoutier, Rhône, 2018

or

GILLARDEAU OYSTERS

yuzu gel | royal osceitra caviar

Crozes-Hermitage Blanc Petite Ruche, Chapoutier, Rhône, 2018

CREAM OF WHITE ASPARAGUS

smoked salmon julienned | herb croutons

or

FRENCH ONION SOUP

gratinated with aged gruyère

FILLET OF WILD TURBOT

sauce meunière | clams | ricotta potato gnocchi

Crozes-Hermitage Les Meysonniers, Chapoutier, Rhône, 2018

or

BEEF TENDERLOIN CHAROLAIS

sauce bordelaise | bone marrow crust | green asparagus | wafer potatoes

Coudoulet de Beaucastel, Cote du Rhône Rouge, Rhône, 2017

or

SPRING CHICKEN BALLOTINE

bayonne ham | black truffle | organic baby root vegetables

Crozes-Hermitage Les Meysonniers, Chapoutier, Rhône, 2018

OPERA

chocolate | coffee opera cake | vanilla ice cream

Muscat de Beaumes-de-Venise, Chapoutier, Rhône, 2018

FRENCH CHEESE SELECTION add \$100

HK\$ 1,088 + 10% service charge per person

Add HK\$ 428 for wine pairing



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