

À LA CARTE 自選菜譜

ENTRÉE 頭盤

PLATEAU DE FRUITS DE MER Boston lobster Hokkaido scallop Japanese king crab leg seasonal oyster 豪華海鮮拼盤 波士頓龍蝦 北海道帶子 日本皇帝蟹腳 時令生蠔	1,180
CROUSTILLANT DE CRABE lemon aioli champagne saffron emulsion granny smith chiffonade 酥脆蟹肉餅 檸檬蒜香蛋黃醬 香檳藏紅花泡沫 青蘋果絲	280
SALAD NIÇOISE seared tuna French green beans quail egg 尼斯沙律 炙燒吞拿魚 法邊豆 鸚鵡蛋	180
BAKED BURGUNDY ESCARGOTS garlic herbs butter toasted country bread 傳統法式焗田螺 蒜香牛油 烤鄉村包	250
PAN-SEARED DUCK FOIE GRAS plum jam pistachio praline crumble brioche toast 香煎鴨肝 梅醬 開心果碎 烤甜麵包	280
MUSSELS MARINIÈRE fresh tomato sauce or white wine sauce 法式煮青口 可選配鮮番茄醬 或 白酒汁	260

SOUPS 湯

FOREST MUSHROOM VELOUTÉ cep oil chive chantilly 野菌濃湯 牛肝菌油 法葱忌廉	170
ONION SOUP À LA PARISIENNE Gruyère cheese herb crostini 法式洋蔥湯 焗瑞士芝士 香草脆片	170
SIGNATURE LOBSTER BISQUE crème de cassis 招牌龍蝦湯 黑加侖子酒	170

Our food and beverages may contain traces of allergens, as our kitchen is a shared environment where allergens may be present.
Guests with specific dietary requirements or allergies are advised to contact the restaurant manager for details.

酒店提供的食物及飲料可能含有微量致敏物，因廚房為共用環境而可能存在各種致敏物。如有特殊飲食需求或對某些食物過敏，請向餐廳經理了解食物成分。

Prices are in Hong Kong dollars, subject to 10% service charge

所有價目均以港元計算及另加一服務費。

PLATS 主菜

CARRÉ D'AGNEAU rack of lamb Provençale style caramelized onion fondant potato own jus 普羅旺斯烤羊架 焦糖洋蔥 香煎馬鈴薯 羊肉汁	420
BEEF CHEEK BOURGUIGNON truffle potato mousseline glazed baby carrots mushrooms 紅酒燴牛面頰 黑松露薯蓉慕絲 烤甘筍仔 蘑菇	320
BAKED SEA BASS EN PAPILOTE vegetables olive tapenade herbs and lemon 紙包焗鱸魚 田園蔬菜 橄欖醬 香草檸檬	420

ACCOMPAGNEMENTS 配菜

BROCOLI VAPEUR À L'AIL steam broccoli with garlic 蒜蓉西蘭花	POMMES FRITES steak fries 薯條	68
ÉPINARDS SAUTÉS sautéed spinach 炒菠菜	PURÉE DE POMMES DE TERRE mashed potatoes 薯蓉	
CHAMPIGNONS SAUTÉS sautéed mushrooms 炒蘑菇	POMMES AU FOUR baked U.S. potatoes 焗美國薯仔	
ASPERGES GRILLÉES grilled asparagus 烤蘆筍	POTATO & CELERIAC GRATIN DAUPHINOIS gratin potato & celeriac 忌廉焗薯仔芹菜根	
HARICOTS VERTS SAUTÉS AUX ÉCHALOTES sautéed haricots verts with shallots 炒乾葱青豆		

SAUCES 醬汁

BÉARNAISE 法式蛋黃醬
SAUCE POIVRE pepper sauce 胡椒汁
CRÉMEUX DE CHAMPIGNONS mushroom cream sauce 忌廉蘑菇汁
SAUCE BORDELAISE red wine sauce 紅酒醬
SAUCE DIABLE devil sauce 魔鬼汁

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