

ENTRÉES · APPETIZERS 頭盤

FRESHLY-COOKED WHITE ASPARAGUS sauce ravigote smoked Tirolean speck Westphalian ham 德國鮮白露筍配澳洲頂級火腿伴油醋汁	285
CREAM OF WHITE ASPARAGUS smoked eel crispy croutons 德國鮮白露筍忌廉湯 煙鰻魚 脆麵包粒	160
PAN SEARED WHITE ASPARAGUS morel ragout poached Japanese taiouran egg 香煎白露筍配羊肚菌醬及慢煮日本半熟蛋	348
GRATINATED WHITE ASPARAGUS Alaska crab meat and roe sabayon 阿拉斯加蟹肉 蟹子 沙巴翁焗白露筍	325

MAIN DISH 主菜

YELLOW MISO GLAZED FILLET OF COD FISH white asparagus-Champagne risotto petit pois 香煎麵鼓鱈魚 白露筍香檳意大利飯 青豆	420
FRENCH GARLIC SAUSAGE red wine mustard sauce white asparagus green peas puree 法國蒜蓉香腸 紅酒芥末汁 白露筍 青豆蓉	320
BREADED VEAL ESCALOPE WITH WHITE ASPARAGUS Hollandaise sauce new potatoes 牛仔柳配白露筍 荷蘭醬 新薯	435
SEARED PIGEON RISOTTO Jus de Volaille green and white asparagus 煎乳鴿意大利飯配青露筍 白露筍 香草雞汁	360

ENTRÉES · APPETIZERS 頭盤

 HOMEMADE LOBSTER BISQUE, CASSIS 自製龍蝦湯 黑加侖子酒	160
GRATINATED RED AND WHITE ONION SOUP Gruyère cheese 法式洋蔥湯 焗瑞士芝士	140
CREAM OF MUSHROOM (V) black trumpets 白菌忌廉湯 黑虎掌菇	140
 ALASKAN KING CRAB IN TWO WAYS salad with Granny Smith apple poached with avocado espuma 阿拉斯加蟹肉二重奏 青蘋果 牛油果忌廉	330
SLICED OF SCOTTISH SMOKED SALMON herbs salad potato pancake 蘇格蘭煙三文魚片 香草沙律 薯仔班戟	240
 BAKED BURGUNDY ESCARGOTS, GARLIC & HERBS 法式蒜香焗田螺	230
PAN- SEARED DUCK FOIE GRAS poached William pear passito sauce aged balsamic 香煎法國鴨肝 烱威廉梨 乾酒汁 陳年香醋	290
SPANISH RED PRAWNS CARPACCIO lemon and yogurt jam Daurenki caviar 西班牙紅蝦薄片 檸檬乳酪 魚子醬	360
TERRINE OF DUCK FOIE GRAS marinated daikon beetroot smoked eel cider jelly 鴨肝凍批 柚子醃蘿蔔 紅菜頭 煙鰻魚 蘋果果凍	340

 SIGNATURE DISH 精選推介

PLAT - POISSON · MAIN DISH - FISH 海鮮類

 LINE-CAUGHT FRENCH SEA BASS Niçoise olives anise tomatoes baby fennel 法國海鱸魚 橄欖 八角 番茄 茴香	390
DOVER SOLE grilled or pan-fried lemon butter sauce 法國龍脷柳 烤或香煎 檸檬牛油汁	M.P.
PAN-SEARED WILD TURBOT truffle guinea fowl tortellini green asparagus jus de volaille 香煎野生多寶魚 松露珍珠雞雲吞 青露筍 肉汁	360
PAN-SEARED ATLANTIC BLACK COD smoked pork sausage cassoulet 香煎大西洋鱈魚 煙豬肉香腸	320
POACHED BOSTON LOBSTER Jerusalem artichoke purée lemon grass aromatic crustaceans emulsion 烱波士頓龍蝦 耶路撒冷朝鮮薊蓉 香茅 海鮮泡沫	580

PLAT - VIANDES · MAIN DISH - MEATS 肉類

 CRISPY TWICE-COOKED IBERIAN SUCKLING PIG honey-mustard sauce braised kohlrabi 脆皮西班牙乳豬 蜂蜜芥末 燴德國蘿蔔	390
ROASTED FRENCH SPRING CHICKEN, HERBS (BONELESS BONE-IN) 原隻法國香草燒春雞 (無骨 原隻)	360
OVEN-ROASTED VEAL CHOP forest mushroom sauce creamy spätzle 烤焗牛仔扒 雜菌忌廉汁 自製蛋麵根	460
 BEEF TENDERLOIN "ROSSINI STYLE" truffle sauce shallot confit foie gras potato gnocchi 香煎鴨肝伴牛柳 煮乾蔥 黑松露汁 薯仔麵團	520
 SLOW-ROASTED LAMB SADDLE & RACK OF LAMB pistacchio crusted confit of bell pepper rosemary sauce 慢烤羊鞍羊架 開心果仁碎 燈籠椒 迷迭香草汁	490
ROASTED FRENCH ROYAL PIGEON BREASTS organic beetroot foie gras lavender honey jus 烤法國白鴿胸 有機紅菜頭 鴨肝 蜜糖薰衣草汁	390


FROM THE GRILL 烤肉類

US CREEKSTONE BLACK ANGUS 美國安格斯

NEW YORK STRIPLOIN 西冷扒 (10 12 OZ)	460 550
CENTER-CUT FILLET MIGNON (8 12 OZ) 特級免翁牛柳	420 758

AUSTRALIAN WAGYU BEEF 澳洲和牛

M9 RIBEYE 肉眼扒 (10 12 OZ)	570 680
----------------------------	-----------

 BRASSERIE TOMAHAWK STEAK (53 OZ) 烤53安士斧頭扒 (BEST FOR 2-3 PERSONS)	1,588
---	-------

SAUCES 醬汁	
BÉARNAISE SAUCE 蛋黃醬汁 MUSHROOM SAUCE 蘑菇醬汁	
MANIQUETTE PEPPER SAUCE 天堂椒醬汁	

SIDE DISHES 配菜	
STEAMED BROCCOLI WITH MINCED GARLIC 蒜蓉西蘭花 (V)	70
BRUSSEL SPROUT WITH BACON 比利時小椰菜伴煙肉	70
CREAMED SPINACH 忌廉菠菜 SAUTÉED SPINACH 清炒菠菜 (V)	60
STEAK FRIES 薯條 MASHED POTATOES 薯蓉	60
GRATINATED SALSIFY WITH CHEESE COMTE (V) 瑞士芝士焗牛蒡	70

MENU CREATED BY CHEF DANIEL LEE RESTAURANT SPECIALTY CHEF

(V) VEGETARIAN



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事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