

## Set Menu

精選套餐

3 courses

1 Appetiser / Soup, 1 Main Course, 1 Dessert

**\$398**



3 courses

1 Appetiser, 1 Soup, 1 Main Course

**\$438**



4 courses

1 Appetiser, 1 Soup, 1 Main Course, 1 Dessert

**\$498**

Prices include a coffee / tea

### Supplement

- \$88 for a glass of cocktail
- \$118 for a glass of DALLOYAU Champagne
- \$148 for a glass of DALLOYAU Champagne Brut Rosé

### 另加


- \$88享用雞尾酒1杯
- \$118享用特級香檳1杯
- \$148享用粉紅香檳1杯

Prices are subject to 10% service charge 另收加一服務費


Please inform us of any food allergy or dietary requirements prior to ordering

如對任何食物有任何過敏反應，請於點餐前通知服務團隊

## Appetiser 頭盤

-  **DALLOYAU Salad** \$148  
藜麥蔬果健怡沙律  
quinoa, seasonal fruit, vegetable, citrus vinaigrette
- Octopus Salad, Spelt Tabbouleh** \$148  
八爪魚沙律
- GF** **Lobster Salad Religieuse** \$148  
龍蝦沙律泡芙  
cocktail sauce
- GF** **Seared Lobster & White Asparagus Salad** \$188  
香煎龍蝦白蘆筍沙律  
(supplement 另加 \$30)
- GF** **Norwegian Salmon Roll** \$148  
煙燻三文魚洋蔥蘑菇  
artichoke, mushroom duxelles, poached egg
- Pan-seared Scallop & Serrano Ham Salad** \$168  
香煎帶子風乾火腿沙律
- Polmard Beef Tartare** \$188  
法國生牛肉他他  
(supplement 另加 \$30)
- Baked Escargots XL (6pcs)** \$158  
巴黎牛油焗田螺 (6隻)
- Smoked Eel & Foie Gras Terrine, Tomatoes** \$168  
煙燻鱈及鴨肝批  
(supplement 另加 \$30)

## Soup 湯

- GF**  **Chilled Tomato Soup** \$118  
番茄凍湯
- Onion Soup with Cheese Toasts** \$118  
里昂洋蔥湯
- Mushroom Soup** \$138  
蘑菇湯  
(supplement 另加 \$20)
- Lobster Bisque** \$138  
干邑龍蝦湯  
(supplement 另加 \$20)







**GF** Gluten-free 不含麩質

 Vegetarian 素菜

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## Main Course 主菜

-  Spicy Tomato Spaghetti \$178  
香辣番茄意大利粉
- Carbonara Spaghetti \$178  
卡邦尼意大利粉
- Beef Spaghetti \$188  
牛肉燴意大利粉
- Armagnac Lobster Risotto \$228  
雅文邑龍蝦燴飯  
(supplement 另加 \$30)
-  Pan-fried Salmon \$198  
香煎三文魚
-  Pan-fried Atlantic Cod Fish \$208  
香煎大西洋鱈魚
- Pan-fried Lobster \$298  
香煎龍蝦  
(supplement 另加 \$80)
- French Yellow Chicken \$198  
法式黃油雞
-  Classic Duck Leg Confit \$228  
傳統法式油封鴨腿  
(supplement 另加 \$30)
-  Slow-cooked Beef Bourguignon \$228  
紅酒汁慢煮牛面頰肉  
(supplement 另加 \$30)
-  Australian Tajima M4-5 Wagyu Rib-eye Steak (10oz) \$538  
澳洲M4-5和牛肉眼扒 (10安士)  
(supplement 另加 \$250)
- Beef Wellington (2-3 persons' portion) \$598  
威靈頓牛柳 (2-3人份量)  
(Pre-order one day in advance 請於一日前預訂；  
supplement 另加 \$360 for 2 persons 兩位用)

### Supplement

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## Sandwich & Burger 三文治及漢堡飽

Classic Croque Monsieur \$118  
烤芝士火腿三文治  
toasted ham & comté cheese

Lobster Roll \$128  
法式龍蝦三文治

 Veggie Burger with French Fries \$128  
健康素菜漢堡包

Angus Beef Burger with French Fries \$188  
安格斯牛肉漢堡配薯條

## Side 小食

 Onion Rings \$68  
酥炸洋蔥圈

 Truffle French Fries \$68  
黑松露薯條

Mashed Potato \$68  
法式薯蓉

## Dessert 甜品

Strawberry Mille Feuille \$98  
法式千層酥配士多啤梨  
(supplement 另加 \$40)

Molten Chocolate Cake \$98  
流心朱古力蛋糕  
(supplement 另加 \$40)

DALLOYAU Pastry \$80  
經典甜點

Macaron (4pcs) \$96  
精選馬卡龍 (4粒)  
(supplement 另加 \$40)

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