

*Caprice*

# Appetiser

## Nos Caviars

Caviar Selection, served with Traditional Condiments

特級魚子醬伴傳統佐料

	50g	100g	125g
<b>Kristal de « La Maison Kaviari » - Chinese Caviar</b>	1,420	2,750	
<b>Oscietra Tsar Imperial de « La Maison Petrossian » - French Caviar</b>	1,800	-	3,900
<b>Beluga de « La Maison Prunier » - Iranian Caviar</b>	10,490	-	

## Crabe Royal d'Alaska

**Gelée de Crustacés et Huître Gillardeau, Caviar Oscietre Prestige de « La Maison Kaviari »**

Alaskan King Crab and Gillardeau Oyster, Crustacean Jelly

Oscietre Prestige Caviar From « La Maison Kaviari »

阿拉斯加蟹肉拌法國生蠔及海鮮啫喱配特級魚子醬

790

## Foie Gras de Vendée

**En Terrine, Gelée de Canard et Datte de Medjoul**

Foie Gras Terrine from Vendée, Duck Jelly and Medjoul Date

法式鴨肝凍批配鴨肉清湯啫喱及蜜棗

490

## Tartare Terre et Mer

**Bœuf Wagyu Australien et l'Huître Gillardeau, Caviar Kristal**

Land and Sea Tartare

Australian Wagyu Beef and Gillardeau Oyster, Kristal Caviar

澳洲和牛他他拌法國鮮蠔配特級魚子醬

760



These Well Feeling menu items have been selected as healthful choices by Certified Nutritionist and Functional Medicine Specialist Miles Price of LIFE clinic, Hong Kong.

以上"心靈修行"菜式已被香港 LIFE 診所認證的營養師和醫學專家 Miles Price 評為健康之選。

Please inform your server of any food-related allergies

如閣下對任何食物有過敏反應，請與款待員聯絡

All prices are in HK\$ and subject to 10% service charge 所有價目以港元計算另加壹服務費

# Appetiser

## Artichaut de Bretagne

### En Salade, Pomelo et Copeaux de Vieux Parmesan

Brittany Artichoke Salad, Pomelo and Shaved Aged Parmesan

法國洋薊沙律伴西柚配意大利芝士

310

## Ma Soupe à l'Oignon

### Contemporaine en Chaud - Froid

My Hot and Cold Onion Soup

特色洋蔥濃湯

310

## Soupe de Céleri

### Purée de Champignon, Emulsion au Parmesan et Huile d'Argan

Celeriac Soup, Mushroom Purée, Parmesan Cheese Emulsion and Argan Oil

芹菜頭濃湯伴野菌蓉及意大利芝士泡沫配堅果油

380



These Well Feeling menu items have been selected as healthful choices by Certified Nutritionist and Functional Medicine Specialist Miles Price of LIFE clinic, Hong Kong.

以上"心靈修行"菜式已被香港 LIFE 診所認證的營養師和醫學專家 Miles Price 評為健康之選。

Please inform your server of any food-related allergies

如閣下對任何食物有過敏反應，請與款待員聯絡

All prices are in HK\$ and subject to 10% service charge 所有價目以港元計算另加壹服務費

## *Fish & Meat*

### **Turbot du Guilvinec**

#### **Mangue Fraîche, Sauce aux Oursins d'Hokkaido**

Guilvinec Turbot, Roasted Fresh Mango and Hokkaido Sea Urchin Sauce

法國多寶魚伴香烤芒果配北海道海膽汁

710

### **Homard Bleu Breton**

#### **Cuit dans son Beurre, Mousse des Pinces et Sauce Safranée**

Brittany Blue Lobster

Roasted in its Butter, Mousse of the Claws, Saffron Sauce

牛油烤法國藍龍蝦伴龍蝦鉗慕絲配藏紅花汁

920

### **Pigeon de Racan de la Maison Bellorr**

#### **Cuit dans une Cabosse de Cacao, Salsifi et Pomme Soufflée, Jus au Cacao**

Racan Pigeon from Maison Bellorr, Cooked in Cocoa Pod, Salsify and Puffed Potatoes, Cocoa Jus

法國乳鴿伴可可籽、婆羅門參及馬鈴薯泡芙配可可汁

740

### **Faux Filet de Bœuf de Kagoshima**

#### **Variation d'Artichaut, Sauce Au Vieux Cognac**

Kagoshima Beef Sirloin, Artichoke Variation, Old Cognac Sauce

日本鹿兒島和牛西冷伴特色洋薊配干邑汁

1,520



These Well Feeling menu items have been selected as healthful choices by Certified Nutritionist and Functional Medicine Specialist Miles Price of LIFE clinic, Hong Kong.

以上"心靈修行"菜式已被香港 LIFE 診所認證的營養師和醫學專家 Miles Price 評為健康之選。

Please inform your server of any food-related allergies

如閣下對任何食物有過敏反應，請與款待員聯絡

All prices are in HK\$ and subject to 10% service charge 所有價目以港元計算另加壹服務費