



## ° DÉCOUVERTE °

Experience Chef's newest inspirations

### LA CREVETTE CARABINEROS

Grilled Carabineros red prawn, crunchy vegetables & aioli sauce  
Marinated Gamberoni prawn & Amontillado jelly

香烤大紅蝦配香蒜沙律醬及雪利酒啫喱

### LA LOTTE DU GUILVINEC

Brittany monkfish & foie gras steamed in broth, wrapped in cabbage & apricot

法國鮫鱈魚配卷心菜及鵝肝

Or

### LA PÊCHE "PETIT BATEAU"

[Served as a shared dish • Market price • Upon daily arrival]

Line-caught fish of the day cooked on the bone

Chef Elzer 特選鮮魚 (時價)

### L'ÉCHINE DE PORC DE LA VALLÉE DES ALDUDES

Roasted French Pork loin, sorrel and pistachio emulsion & "sauce diable"

香烤法國豬里脊肉配酸菜泡沫, 開心果及脆炸小雲吞

Or

### L'ONGLET DE BOEUF M8

Seared M8 beef hanger steak, fresh sea urchin & croustilles [Add \$380]

香煎腹肉牛扒配新鮮海膽 [加\$380]

### LE PELARDON DE LA MAISON MOUNIER

Pelardon goat cheese in "colonnata" lard  
Roasted Languedoc spices & fermented milk jelly

法國羊奶芝士配鹽味焦糖及牛奶啫喱

### LA SPHÈRE ESPRESSO

Coffee crémeux & caramelised pecan nuts  
Mascarpone ice cream

咖啡忌廉配焦糖核桃及芝士雪糕

5 Courses 1,388.-

Wine Discovery 5 Glasses 1,088.-

All prices are in Hong Kong dollars & subject to 10% service charge.

All menus are subjected to change due to seasonality.

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