



## °SIGNATURE°

Embark on a culinary journey with iconic dishes

### GROS GRAIN OSCIETRE KAVIARI

Bortsch beef "consommé" jelly, horseradish "velouté" & pressed caviar toast

牛清湯啫喱配薯仔辣根忌廉汁及魚子醬多士

Or

### L'OURSIN D'HOKKAIDO

Hokkaido sea urchin box, gamberoni prawn & crunchy fennel [Add \$380]

北海道海膽配紅蝦及香脆小茴香 [加 \$380]

### LA SOLE DE PETIT BATEAU DES COTES BRETONNES

Brittany sole "meunière", roasted seasonal mushrooms & yellow wine sauce

香煎法國龍脷魚配燒日本蘑菇及黃酒汁

### LA LANGOUSTINE DE LOCTUDY

Brittany langoustine, confit red pepper & masala butter

法國海螯蝦配紅燈籠椒及印度香料牛油

### L'ÉPAULE D'AGNEAU CONFITE DU QUERCY

Confit lamb shoulder, "Coco de Paimpol" beans fricassée with eel & Alba white truffle

慢煮羊肩配白豆煙鱈及阿爾巴白松露

### LES FROMAGES DE NOTRE CELLIER

L'Envol cheese selection

特選法國芝士拼盤

### LA DOUCEUR SURPRISE

Our pastry chef's surprise pre-dessert

精選時令甜品

### LA SPHERE ESPRESSO

Coffee crémeux, caramelised pecan nuts & mascarpone ice cream

咖啡忌廉配焦糖核桃及芝士雪糕

### L'ENVOLEE GOURMANDE

Mignardises trolley - Sweet delicacies & signature chocolates selection

自選甜品車-小甜點及朱古力精選

7 Courses 1,988.-

Wine Experience 7 Glasses 1,588.-

[Menu only available until 10pm]

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

All menus are subjected to change due to seasonality.

The St. Regis Hong Kong. One Harbour Drive, Hong Kong China. +852 2138 6818