

Menu du Déjeuner

Appetiser

Foie Gras Terrine with Walnut, Pear Chutney
法式鴨肝凍批伴核桃配香梨醬

Brittany Scallop with Celeriac Remoulade, Quince Vinaigrette (Add White Truffle \$800)
法國帶子伴芹菜頭配木梨香醋汁 (另加白松露 \$800)

Land and Sea Tartare

Australian Wagyu Beef and Tarbouriech Oyster, Kristal Caviar (Add \$550)
澳洲和牛他他拌法國生蠔配特級魚子醬 (另加 \$550)

Soup

Lobster Bisque with Squid Ravioli
龍蝦湯伴魷魚意大利雲吞

Mushroom Soup with Smoked Egg Yolk

Wild Mushroom and Parmesan Cheese Toast (Add White Truffle \$800)
蘑菇濃湯伴煙燻蛋黃及野菌配意大利芝士脆餅 (另加白松露 \$800)

Fish

Daily Wild Caught Fish with Zucchini in Provence Style
時令鮮魚配意大利青瓜

Fish Quenelles with Shellfish and Champagne Sauce (Add Kristal Caviar \$250)
法式魚肉慕絲伴海鮮配香檳汁 (另加特級魚子醬 \$250)

Roasted Langoustine with Button Mushroom Duxelles, Mint Oil, Yellow Wine Sauce (Add \$500)
海螯蝦伴蘑菇及薄荷油配黃酒汁 (另加 \$500)

Meat

Roasted Pigeon with Pumpkin Variation and Gazette Crust, Oriental Inspiration Sauce
法國乳鴿伴南瓜及榛子脆片配東方風味醬汁

Guinea Fowl with Beetroot and Pomegranate, Poulette Mustard Sauce
珍珠雞伴紅菜頭及石榴配芥末汁

M8 Beef Tenderloin with Classic Potato Boulangère (Add \$650)
香烤澳洲牛柳配法式焗薯批 (另加 \$650)

Dessert

Baba with Exotic Fruits, Mango Sorbet
熱帶果巴巴配芒果雪葩

Gianduja Chocolate Almond Crunch with Soft Caramel, Dark Chocolate Ice Cream
巧克力杏仁脆皮焦糖夾心餅配黑巧克力雪糕

Almond Soufflé, Vanilla Ice Cream (Add \$150)
杏仁梳乎厘配雲呢拿雪糕 (另加 \$150)

Caprice Cheese Cellar (Add \$98)
精選法國芝士 (另加 \$98)

Coffee or Tea
咖啡或茶

Three Courses (Appetiser or Soup + Fish or Meat + Dessert) ~ 645 per person
Four Courses (Appetiser + Soup + Fish or Meat + Dessert) ~ 790 per person
Five Courses (Appetiser + Soup + Fish + Meat + Dessert) ~ 895 per person

Menu Carte Blanche

Five Course Menu Designed around the Chef's Inspiration
廚師精選套餐

1,488 per person **(For Complete Table Only)**
2,168 per person with wine pairing

Please inform your server of any food-related allergies
All prices are in HK\$ and subject to 10% service charge
如閣下對任何食物有過敏反應，請與款待員聯絡
所有價目以港元計算另加壹服務費