



° ALLURE °

3 Courses \$788 • 4 Courses \$888 • 5 Courses \$988

[Including Coffee & Tea]

LES ENTREES FROIDES COLD STARTERS

Grilled tuna 5 spices
Crushed avocado & crispy shallots

五香烤吞拿魚配牛油果醬及脆紅蔥

Or

Brittany razor clams "à la marinière" [Add \$280]
Caviar "Gros Grains Oscietre Kaviari"

法國蠔子配魚子醬忌廉 [加 \$280]

Or

Grilled red prawn "Carabineros" [Add \$180]
Caviar & "Amontillado jelly"

西班牙紅蝦配雪利酒凍及魚子醬 [加 \$180]

Or

Hokkaido sea urchin box [Add \$580]
gamberoni prawn & crunchy fennel

北海道海膽配紅蝦及香脆小茴香 [加 \$580]

LES ENTRÉES CHAUDES HOT STARTERS

Frog legs croustilles
Tomato "concassé" & tarragon butter sauce

炸田雞腿配蕃茄及龍蒿牛油汁

Or

63°C egg & shellfish "fricassée"
Green asparagus cream

63°C 溫泉蛋配燉海鮮及蘆筍忌廉

Or

Warm French white asparagus [Add \$380]
Hokkaido uni & single malt Islay dressing

白露筍配海膽及艾雷島威士忌醬汁 [加 \$380]

AUTOUR DE LA MER... SEAFOOD [Only one main course per person]

Grilled Mediterranean octopus
Tomato "déclinaison" & smoked salt butter

地中海八爪魚, 蕃茄配煙燻鹽味牛油

Or

Brittany blue lobster cooked "à la nage" [Add \$180]
Uni emulsion & lemon zest

傳統法式煮藍龍蝦配海膽泡沫 [加 \$180]

LES PIÈCES DU BOUCHER MEAT [Only one main course per person]

Roasted "Aveyron" French lamb loin
Vadouvan spices & braised eggplant confit

香烤法國羊柳配混合香料及茄子薄餅

Or

Charcoal grilled M8 hanger steak [Add \$180]
Crispy potatoes, red shallot confit & caper jus

香煎腹肉牛扒配油封紅蔥頭脆馬鈴薯及水瓜柳醬汁 [加 \$180]

LES PIÈCES ENTIÈRES SUR L'OS CHEF'S SPECIALTIES ON THE BONE

[To share for two persons • 50 min cooking preparation]

Roasted whole yellow chicken • caramelised onions • Potato "Déclinaison" [Add \$380 per person]

烤黃油雞配香草薯仔, 梳乎厘薯, 薯仔泡沫 [加 \$380]

L SIGNATURE DISHES

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



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LES FROMAGES DE NOTRE CELLIER CHEESE CELLAR SELECTION

L'Envol cheese cellar selection [Add \$108]

At your preference...

特選法國芝士拼盤 [加 \$108]

LES DESSERTS SWEET DELICACIES

"Le Vacherin Hyuganatsu" - Japanese citrus "vacherin"
Pine nuts & yogurt ice cream

日本日向夏柑橘, 脆蛋白餅配松子仁及乳酪雪糕

"La Pomme Kinsei D'Aomori" - Aomori Kinsei apple
Cinnamon cream, roasted hazelnut emulsion & caramel mille feuille

金星蘋果, 玉桂忌廉配烤榛子泡沫及焦糖千層酥

"Le Chocolat - Shock-0-Lat"
Carupano 62% mousse, sunflower seed praliné, orange "crémeux" & Grand Marnier ice-cream

Carupano 62%朱古力慕絲, 葵花籽果仁配香橙果餡及橙酒雪糕



"La Fraise Garigouette" - Garigouette strawberry tart [Add \$98]
Tarragon cream & strawberry sorbet

法國草莓, 龍蒿忌廉配草莓撻及雪葩 [加 \$98]

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