



° SIGNATURE °

Take-off on a breakaway with an exquisite menu

● LE CAVIAR OSSETRA TSAR IMPERIAL PETROSSIAN ●

Marinated "Akamutsu" rosy sea bass "like a carpaccio" & ossetra caviar

醃製黑喉海鱸配魚子醬

L'OURSIN D'HOKKAIDO

Hokkaido sea urchin, gamberoni prawn & crunchy fennel [Add \$380 for 5 courses menu]

北海道海膽配紅蝦及香脆小茴香 [轉換此菜式需加 \$380]

● LE SAINT-PIERRE DE ROSCOFF ●

Poached Brittany John Dory "à la vapeur de sel" & morel mushrooms stuffed with foie gras

法國魴魚配羊肚菌及鵝肝

LA CREVETTE CARABINEROS

Charcoal grilled red prawn "Carabineros", tomato "déclinaison" & smoked salt butter

西班牙紅蝦配蕃茄及煙燻鹽味牛油

● LE FILET DE BOEUF KAGOSHIMA A3 ●

Seared A3 Kagoshima beef tenderloin OR

"Pommes soufflées" & truffle sauce
炭燒日本鹿兒島和牛牛柳配香炸薯仔及松露醬汁

● LA SELLE D'AGNEAU DE LOZÈRE ●

Charcoal grilled French lamb saddle
Vadouvan spices & braised eggplant confit

法國羊鞍配混合香料及茄子薄餅

LES FROMAGES DE NOTRE CELLIER

L'Envol cheese selection [Add \$280 for 5 courses menu]

特選法國芝士拼盤 [轉換此菜式需加 \$280]

● LA DOUCEUR SURPRISE ●

Our pastry chef's surprise pre-dessert

精選時令甜品

● LA FRAISE GARIGUETTE ●

Gariguette strawberry tart, tarragon cream & strawberry sorbet

法國草莓, 龍蒿忌廉配草莓撻及雪葩

● 5 Courses 1,388.-

Wine Experience 5 Glasses 1,088.-

[LAST ORDER 8PM]

● 8 Courses 1,988.-

Wine Experience 7 Glasses 1,488.-

[LAST ORDER 7PM]