

DEGUSTATION DINNER  
嚐味晚餐菜譜

COQUILLE SAINT-JACQUES, HOKKAIDO  
pan-seared Hokkaido scallops | sea urchin sauce |  
green pea mousseline  
香煎北海道帶子 | 海膽汁 | 青豆醬

or

FOIE GRAS DE CANARD  
pan-seared duck liver | braised pear in port wine sauce |  
toasted brioche  
香煎鴨肝 | 砵酒燴梨 | 奶油麵包多士

BISQUE DE HOMARD  
lobster bisque | crème de cassis  
龍蝦湯 | 黑加倫子酒

or

VELOUTÉ DE MAÏS  
sweet corn velouté | Alaskan crabmeat | garlic toast  
粟米湯 | 阿拉斯加蟹肉 | 蒜蓉多士

MORUE AU CHILI ET CREVETTE  
pan-fried Chilean cod & king prawn | Champagne sauce |  
carrot purée | Oscietra caviar  
香煎智利鱈魚柳 及大蝦 | 香檳汁 | 甘筍醬 | 魚子醬

or

TOURNEDOS DE BOEUF  
pan-fried beef tournedos | beef jus |  
wild mushroom ragoût | green asparagus  
香煎牛柳 | 牛肉汁 | 野菌 | 青露筍

PAVLOVA  
fresh berries | mango and passion fruit sauce  
奶油蛋白蛋糕 | 雜莓 | 芒果熱情果醬

or

GLACÉ/ SHERBET  
ice cream or sherbet selection  
精選雪糕或雪葩

Degustation dinner menu 898  
嘗味晚餐

Wine pairing 380  
精選品酒搭配

FRUITS DE MER . SEAFOOD ON ICE 新鮮海產

LE PLATEAU DE MER 1,250  
Boston lobster | Hokkaido scallops | seasonal oysters |  
tiger prawns | Alaskan crab leg | black mussels  
波士頓龍蝦 | 北海道帶子 | 時令生蠔 | 虎蝦 |  
亞拉斯加蟹腳 | 青口

HUÎTRES 75 per piece  
French oyster  
法國生蠔

HOMARD DU CANADA 588 per piece  
Canadian Lobster  
加拿大龍蝦

JCRABE GÉANT ALASKA 220 three pieces  
Alaskan king crab legs  
阿拉斯加皇帝蟹腳

HUÎTRES GRATINÉES 85 per piece  
baked oysters | Champagne sabayon | chervil  
焗生蠔 | 香檳沙巴翁 | 香葉芹

ENTRÉES . APPETIZERS . 頭盤

TARTARE DE BOEUF (ENTRÉE / PLAT) 280/360  
beef tartare | traditional condiments | tableside service  
生牛肉他他 | 傳統配料 | 餐桌服務 (頭盤/ 主菜)

COQUILLE SAINT-JACQUES, HOKKAIDO 260  
pan-seared Hokkaido scallops | sea urchin sauce |  
green pea mousseline  
香煎北海道帶子 | 海膽汁 | 青豆醬

ESCARGOTS DE BOURGOGNE 230  
baked Burgundy snails | garlic | herbs  
法式蒜香焗田螺

FOIE GRAS DE CANARD 290  
pan-seared duck liver | braised pear in port wine sauce |  
toasted brioche  
香煎鴨肝 | 砵酒燴梨 | 奶油麵包多士

HOMARD DE BRETAGNE EN CARPACCIO 380  
Brittany Lobster carpaccio | smoked salmon roe |  
lemon jelly | sour cream | baby cress  
龍蝦薄片 | 三文魚子 | 檸檬啫喱 | 酸忌廉 | 水芹

SAUMON FUMÉ D'ÉCOSSE 240  
Scottish smoke salmon | traditional condiments |  
melba toast  
蘇格蘭煙三文魚 | 傳統配料 | 多士

SOUPES . SOUPS . 湯

VELOUTÉ DE MAÏS 150  
sweet corn velouté | Alaskan crabmeat | garlic toast  
粟米湯 | 阿拉斯加蟹肉 | 蒜蓉多士

BISQUE DE HOMARD 160  
lobster bisque | crème de cassis  
龍蝦湯 | 黑加倫子酒

SOUPE A L'OIGNON GRATINÉE 140  
French onion soup | Gruyère  
法式洋蔥湯 | 焗瑞士芝士



For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask for the manager  
如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分，請您聯繫餐廳經理

Prices are in Hong Kong dollars, subject to 10% service charge  
所有價目另加一服務費均以港元計算

## PLATS - VIANDES . MAINS - MEAT . 肉類

MAGRET DE CANARD pan-seared French duck breast   duck jus   golden beetroot   caramelized honey   star anise 香煎鴨胸   鴨肉汁   黃菜頭   蜜糖   八角	320
TOURNEDOS DE BOEUF pan-fried beef tournedos   beef jus   wild mushroom ragoût   green asparagus 香煎牛柳   牛肉汁   野菌   青露筍	480
CARRÉ D'AGNEAU roast rack of lamb   ratatouille   thyme jus   Provence herbs 烤羊架   法式燴雜菜   百里香汁   香草	490
POULET RÔTI roasted French spring chicken   rosemary sauce   sautéed spring spinach 法式燒春雞   迷迭香汁   炒菠菜草	320

## PLATS - POISSONS ET CRUSTACÉS . MAINS - FISH AND SHELLFISH . 海產類

RISOTTO langoustine   green asparagus   artichokes   Comté 意大利飯   海螯蝦   青露筍   雅枝竹   芝士	360
TRUITE DE MER pan-fried ocean trout   parsley foam   vegetable spaghetti   pomme nature 鱒魚柳   芫荽汁   素菜意粉   焗薯仔	300
MORUE AU CHILI ET CREVETTE pan-fried Chilean cod and king prawn   Champagne sauce   carrot purée   Oscietra caviar 香煎鱈魚柳及大蝦   香檳汁   甘筍蓉   魚子醬	420
SEMELLE DE DOUVRES MEUNIÈRE pan-fried Dover sole in lemon butter sauce 香煎法國龍脷柳   檸檬牛油汁	680
HOMARD THERMIDOR lobster thermidor   mushroom gratin   white wine cream sauce   Parmesan 法式蘑菇芝士焗波士頓龍蝦   巴馬臣芝士	650
HOMARD BLEU (POCHÉ OU GRILLÉ) French blue lobster (poached or grilled) 法國藍龍蝦 (白焗或烤)	680

## DU GRIL . FROM THE GRILL . 烤肉類

### BRANDT - U.S.D.A PRIME 美國頂級牛肉

CENTER-CUT FILLET MIGNON 特級牛柳	8 OZ   225 G	540
RIBEYE 肉眼扒	10 OZ   280 G	480
TOMAHAWK (to share) 斧頭扒	56 OZ   1,600 G	1,950

### AUSTRALIAN M9 WAGYU 澳洲M9和牛

RIBEYE 肉眼扒	10 OZ   280 G	660
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### OTHER CUTS 其他肉類

MILK-FED DUTCH VEAL CHOP 荷蘭奶飼牛仔扒		460
IBERICO PORK CHOP 伊比利黑毛豬		340
WEST VICTORIA AUSTRALIAN LAMB CHOPS 澳洲羊扒		420

## BEURRE ET SAUCE . BUTTER AND SAUCE 牛油及醬汁

MAÎTRE D'HÔTEL BUTTER 香草牛油 | BÉARNAISE 蛋黃醬 | MUSHROOM CREAM 忌廉磨菇汁 |  
BORDELAISE 紅酒汁 | CREAMY HORSERADISH 辣根醬 | LEMON BUTTER 檸檬牛油

### SIDES 配菜

STEAMED BROCCOLI WITH GARLIC 70 蒜蓉西蘭花	POMME DAUPHINE 70 芝士焗薯	SAUTÉED SPINACH 60 清炒菠菜
GREEN PEA "A LA FRANCAISE" 60 法式炒青豆	STEAK FRIES 60 薯條	CREAMY SPINACH 60 忌廉菠菜
RATATOUILLE 70 法式燴雜菜	BUTTER WHIPPED POTATOES 60 薯蓉	

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