



FRENCH GOURMAY:

# *La Joie de Vivre*

法國食藝五月：法式生活頌

1 - 31 MAY

◆ ◆ **HORS D'OEUVRES** ◆ ◆

Grilled Ox Tongue Salad  
*pickled white asparagus, sauce gribiche*  
\$168

Flammekueche  
*traditional thin crispy tart*  
*octopus, anchovies, tomatoes, onion, crème fraiche*  
\$168

Black Truffle & Leek Velouté  
*frog's legs, croutons*  
\$118

◆ ◆ **PLATS PRINCIPAUX** ◆ ◆

Baked Seafood Pie  
*sea bass, prawns, clams, fennel, herbs & leek cream*  
\$428

Boston Lobster Thermidor  
*garden vegetables, pommes purée*  
\$598

Sirloin Steak "au four"  
*grilled tomato, kenya beans, sautéed onions, blue cheese, french fries, red wine sauce*  
\$498

◆ ◆ **LES DESSERTS** ◆ ◆

Strawberry Vacherin  
*white chocolate chantilly, strawberry sherbet*  
\$118

Tarte au Citron  
*meringue, raspberries, vanilla ice cream*  
\$108

◆ ◆ **RECOMMANDATION DU MOMENT** ◆ ◆

		Glass	Bottle
Blanc	Olivier Leflaive, Bourgogne Blanc Les Setilles, Burgundy, France, 2022	\$120	\$520
Rouge	Olivier Leflaive, Volnay, Burgundy, France 2022	\$185	\$815

*If you have any food allergies, please inform our staff.*