

A La Carte Menu

APPETISERS 前菜

DUO OF BEETROOT  - apple & avocado · green cress · mustard sorbet
紅菜頭、蘋果及牛油果沙律配芥末雪葩 288

BALIK SALMON - Caesar salad
巴利克三文魚配凱撒沙律 388

PREMIUM OSCIETRA CAVIAR
shredder king crab salad · green asparagus velouté
奧西特拉魚子醬配帝王蟹肉沙律及青蘆筍濃湯 588

BRITTANY LOBSTER SALAD - avocado · burrata · coral sauce
法國布列塔尼龍蝦沙律配牛油果及布拉塔芝士 588

GRILLED FOIE GRAS - marinated cherries · Kriek reduction
烤鴨肝配醃漬櫻桃及比利時櫻桃啤酒汁 398

AAA WHITE ASPARAGUS - calamansi Hollandaise · fine herbs
AAA 白露筍配四季橘蛋黃檸檬汁 388

IBERICO HAM 48 MONTH - grilled toast · tomato salsa (60 GRAMS)
伊比利四十八個月風乾火腿配多士及番茄莎莎 (60 克) 298

CHEF'S CAVIAR SELECTION - premium Oscietra caviar · blinis (50 GRAMS)
主廚精選奧西特拉魚子醬配鬆餅 (50 克) 1,080

SOUPS 湯

WHITE ASPARAGUS VELOUTÉ  - bread meunière · soy foam
白蘆筍濃湯配醬油泡沫 188

LOBSTER BISQUE - roasted lobster · stewed peas
龍蝦濃湯配豌豆 268

MAIN COURSES 主菜

CRISPY PURPLE ARTICHOKE

pimiento emulsion · vegetable couscous

香脆紫洋薊配西班牙甜椒汁及古斯米

358

POACHED SEA BASS

simmered vegetable · Iberico broth

水煮鱸魚配蔬菜及伊比利火腿高湯

388

SEMI-COOKED SCOTTISH SALMON

black olive condiments · confit tomato

低溫半熟蘇格蘭三文魚配黑橄欖及油封番茄

388

DOVER SOLE MEUNIÈRE

vegetable medley · mashed potatoes

多佛龍利魚配燴蔬菜及薯蓉

568

BRITTANY LOBSTER

spaghetti · crustacean emulsion

法國布列塔尼龍蝦意粉

888

If you have food allergies, please inform our colleague

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡

COASTAL LAMB RACK

green pea à la française · mint sauce

香烤羊架配法式青豆及薄荷汁

408

BAKED RACAN PIGEON

Longjing tea crust · variation of carrots · aromatics juice

焗乳鴿配龍井茶脆、甘荀及香草汁

688

KAGOSHIMA BEEF TENDERLOIN

confit shallot · garlic chips · potato soufflé (100 GRAMS / 140 GRAMS)

日本鹿兒島和牛配油封紅蔥頭、蒜片及脆薯球 (100 克 / 140 克)

798/998

ROASTED WHOLE YELLOW CHICKEN

confit potatoes · shiitake mushroom (1300 GRAMS)

烤原隻黃油雞配油封馬鈴薯及椎茸 (1300 克)

888

OP RIB AUSTRALIAN WAGYU

gratin Dauphinois · beef jus tarragon (1200 GRAMS)

澳洲斧頭和牛扒配焗馬鈴薯及龍蒿牛肉汁 (1200 克)

1,988

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