

A La Carte Menu

APPETISERS 前菜

TOMATO LES JARDINS DE RABELAIS ✓

tomato candies invigorated with virgin olive oil

初榨橄欖油法國櫻桃番茄

288

BALIK SALMON - Caesar salad

巴利克三文魚配凱撒沙律

388

TASMANIA BLACK TRUFFLE

crispy poached egg · watercress foam · scallion oil

塔斯曼尼亞黑松露配脆水波蛋、西洋菜泡沫及蔥油

488

PREMIUM OSCIETRA CAVIAR

purple artichoke variation · Champagne emulsion

奧西特拉魚子醬配紫洋薊及香檳汁

528

NEW ZEALAND SCAMPI - crispy papillote · herbs salad · basil pesto

紙包紐西蘭螯蝦配香草沙律及香蒜羅勒醬

388

KAGOSHIMA HAND CUT BEEF TARTAR -

black truffle · guéridon service (served for two persons)

桌邊即席料理：鹿兒島手切牛肉他他配黑松露 (雙人份)

888

MONT ST MICHEL BLUE MUSSEL

Vol au Vent · mouclade sauce · salicornia

藍青口酥皮餡餅配莫克拉德醬及海蘆筍

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

GREEN PEAS VELOUTÉ ✓

sweet onion foam · mint fragrance

青豆濃湯配甜洋蔥泡沫及薄荷

188

LOBSTER BISQUE - roasted lobster · stewed peas

龍蝦濃湯配豌豆

268

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

MAIN COURSES 主菜

ZUCCHINI FLOWER

Mediterranean style · ricotta cheese

地中海式釀意大利青瓜花配瑞可塔芝士

358

KINMEDAI FILLET

fresh almond flakes · Hokkaido sea urchin sauce

金目鯛魚柳配新鮮杏仁片及北海道海膽汁

588

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

CRISPY VEAL HEAD

ravigote sauce · baby gem · tangy jus

香脆小牛頭肉配法式香草油醋汁、迷你羅馬生菜及酸甜肉汁

398

DRUNKEN CHICKEN IN CHÂTEAU CHALON

zucchini flower farcie · sautéed girolles mushroom

法國黃酒醉雞配釀意大利青瓜花及炒雞油菌

588

KAGOSHIMA BEEF TENDERLOIN

matsutake persillade · marrow espuma · potato soufflé (100 GRAMS / 140 GRAMS)

日本鹿兒島和牛配松茸香草蒜蓉、骨髓泡沫及脆薯球 (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