

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
- CONFIT SCOTTISH SALMON**
Oscietra caviar · radish ravioli · wasabi cream
油封蘇格蘭三文魚配奧西特拉魚子醬、蘿蔔雲吞及山葵忌廉 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
- GLAZED YUNNAN MOREL** - foie gras flan · daikon velouté
雲南羊肚菌配鵝肝法式布丁及大根汁 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

ACINI DI PEPE RISOTTO

mushroom medley · Parmesan foam

意大利飯配雜菌及巴馬臣芝士泡沫

358

BLACK COD FILLET

romanesco medley · black pepper sauce

香煎黑鱈魚柳配羅馬椰菜花及黑椒汁

388

THREADFIN FILLET

sweet & sour red cabbage · kumquat sauce

烤馬友魚柳配甜酸紅椰菜及柑橘汁

368

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

PYRENEAN MILK FED BABY LAMB

confit Jerusalem artichoke · curry sauce

法國乳飼羊配油封菊芋及咖喱汁

588

CARAMELISED QUAIL

foie gras · mashed potatoes · herbs salad

焦糖鵪鶉配鵝肝、薯蓉及香草沙律

398

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

Dauphine potatoes · 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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