A La Carte Menu

APPETISERS 前菜

SOLLIÈS FIGS - buckwheat tartelette · ricotta mousse · walnut dressing
無花果蕎麥撻配芝士慕絲及核桃汁 **288**

GAMBERONI IN FINE TARTELETTE
crustacean Chantilly · radish jelly · horseradish sorbet
意大利生蝦脆撻配海鮮忌廉、蘿蔔啫喱及辣根雪葩 **488**

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

LEEK MAKI BRIOCHÉE
Kaviari Baenki Caviar · nori wrap · Noilly Prat emulsion
大蔥牛油麵包配魚子醬、紫菜及法國苦艾酒泡沫 **488**

KAGOSHIMA HAND CUT BEEF TARTAR
toasted brioche · guéridon service (served for two persons)
桌邊即席料理 : 鹿兒島手切牛肉他他配烤布里歐麵包 (兩人份) **688**

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**

GRILLED FOIE GRAS
Paimpol white beans · Iberico chorizo · Xérès reserva vinegar
烤鴨肝配法國白豆、伊比利亞辣肉腸及雪莉醋 **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 - Kaviari Baenki Caviar · blinis (50 GRAMS)
主廚精選施氏鱘魚子醬配鬆餅 (50 克) **1,080**

SOUPS 湯

WILD MUSHROOM CAPPUCCINO
mushroom XO · tofu espuma
泡沫蘑菇湯配菇菌及豆腐慕絲 **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

SAFFRON RISOTTO
pimiento emulsion · vegetable couscous essence
番紅花意大利燴飯配甜椒泡沫及雜菜古斯米 **358**

THREADFIN BREAM
confit tomato · fondant potato · anchoïade sauce
烤馬友魚配油封番茄、忌廉薯仔及鯷魚汁 **398**

LEOPARD CORAL GROUPER
dry aged · matelote sauce · burdock variation
熟成東星斑配紅酒洋蔥魚汁及牛蒡 **488**

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**

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Coastal Lamb Loin
eggplant caviar · Jalapeño salsa
紐西蘭羊柳配茄子醬及青辣椒莎莎 **368**

Brittany Quails
Solliès figs & leaves · Vadouvan sauce
布列塔尼鵪鶉配無花果及法式咖喱汁 **488**

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**

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