

# *Chef Francky Semblat*

## *Seasonal Menu*

### **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



### **AAA WHITE ASPARAGUS**

roasted in butter · luck warm tangy dressing  
牛油烤 AAA 白蘆筍配暖酸醬

OR

### **HOKKAIDO SEA URCHIN**

crispy toast · emulsion meunière · citrus zest  
北海道海膽配香脆多士、奶油檸檬香草汁及柑橘皮



### **MONKFISH A L'AMERICAINE**

squid ink reduction · Cognac sauce · stuffed calamari  
烤鮫鱈魚配釀魷魚及干邑汁

OR

### **KAGOSHIMA BEEF TENDERLOIN**

confit shallot · garlic chips · potato soufflé + 300  
日本鹿兒島和牛配油封紅蔥頭、蒜片及脆薯球

### **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



### **LES FRÈRES MARCHAND**

Jockey Club premium cheese selection +160  
精選芝士拼盤

OR

### **MIYASAKI MANGO**

rice pudding · lemon grass bavarois · exotic sorbet  
宮崎芒果米布甸配香茅慕絲及熱帶水果雪葩

**4-COURSE 1,488 PER PERSON 四道菜每位 1,488**

**5-COURSE 1,688 PER PERSON 五道菜每位 1,688**

**6-COURSE 1,888 PER PERSON 六道菜每位 1,888**

**WINE PAIRING FROM 688 PER PERSON 葡萄酒搭配每位 688 起**

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