Chef Francky Semblat
Seasonal Menu

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

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

OR

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

Leopard Coral Grouper
dry aged · matelote sauce · burdock variation
熟成東星斑配紅酒洋蔥魚汁及牛蒡

OR

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

Kagoshima Beef Tenderloin
matsutake persillade · marrow espuma
potato soufflé + 300
日本鹿兒島和牛配松茸香草蒜蓉、骨髓泡沫及脆薯球

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

OR

Drunken Williams Pear
red wine tuile · ricotta vanilla mousse · sea salt gelato
酒香秋梨配紅酒薄脆、芝士雲呢拿慕絲及海鹽雪糕

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