

Chef Francky Semblat

Seasonal Menu

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



AAA WHITE ASPARAGUS

roasted in butter · luck warm tangy dressing

牛油烤 AAA 白蘆筍配暖酸醬

OR

BRAISED YUNNAN MOREL

foie gras flan · daikon velouté

燴雲南羊肚菌配鵝肝布丁及大根汁



LEOPARD CORAL GROUPE

poached in Bouillabaisse · saffron potatoes · rouille condiments

法式海鮮湯煮東星斑配紅花薯仔及蒜味蛋黃醬

KAGOSHIMA BEEF TENDERLOIN

confit shallot · garlic chips · potato soufflé + 300

OR

PYRENEAN MILK FED BABY LAMB

confit Jerusalem artichoke · curry sauce

法國乳飼羊配油封菊芋及咖喱汁

日本鹿兒島和牛配油封紅蔥頭、蒜片及脆薯球



LES FRÈRES MARCHAND

Jockey Club premium cheese selection +160

精選芝士拼盤

OR

EXOTIC MANGO

caramel mascarpone mousse · mango tuile · coconut sorbet

芒果配焦糖馬斯卡邦芝士慕絲、芒果脆片及椰子雪葩

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