

Chef Francky Semblat

Seasonal Menu

TOMATO LES JARDINS DE RABELAIS

tomato candies invigorated with virgin olive oil

初榨橄欖油法國櫻桃番茄



PREMIUM OSCIETRA CAVIAR

purple artichoke variation · Champagne emulsion

奧西特拉魚子醬配紫洋蓍及香檳汁

OR

TASMANIA BLACK TRUFFLE

crispy poached egg · watercress foam · scallion oil

塔斯曼尼亞黑松露配脆水波蛋、西洋菜泡沫及蔥油



KINMEDAI FILLET

fresh almond flakes · Hokkaido sea urchin sauce

金目鯛魚柳配新鮮杏仁片及北海道海膽汁

KAGOSHIMA BEEF TENDERLOIN

matsutake persillade · marrow espuma

potato soufflé + 300

OR

日本鹿兒島和牛配松茸香草蒜蓉、骨髓泡沫及脆薯球

DRUNKEN CHICKEN IN CHÂTEAU CHALON

zucchini flower farcie · sautéed girolles mushroom

法國黃酒醉雞配釀意大利青瓜花及炒雞油菌



LES FRÈRES MARCHAND

Jockey Club premium cheese selection +160

精選芝士拼盤

OR

YAMANASHI PEACH

vanilla rice mousse · Jasmine ice cream · verbena jelly

糖漬山梨水蜜桃配雲呢拿米慕絲、茉莉雪糕及馬鞭草啫喱

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