

L'Été
Les Entrées Froides et Chaudes
頭盤類

- Le Crabe** \$868
Mille-feuille of tomato and crabmeat
鮮嫩蕃茄蟹肉千層
- La Betterave**  \$338
Duo of beetroot and apple, with avocado, young herbs and green mustard sorbet
紅菜頭沙律伴蘋果及牛油果, 香草及青芥菜雪葩
- Le Pâté en Croûte** \$418
Veal and foie gras in a « Pâté en Croûte » style with seasonal mushrooms pickles
法式牛仔鴨肝凍批伴野菌沙律
- La Langoustine** \$818
Scampi ravioli with black truffle and braised green Savoy cabbage
淡水小龍蝦雲吞伴黑松露及包心菜
- L'Œuf de Poule** \$888
Crispy soft-boiled egg, Impérial caviar and smoked salmon
脆炸嫩煮蛋伴魚子醬及煙醺三文魚
- La Girole** \$688
Girolle and finest mushroom velouté with aged Comte cheese ravioli
法國雞油菌濃湯伴芝士雲吞
- La Langouste** \$898
Grilled spiny lobster prepared with green pea and wasabi
香烤龍蝦伴青豆配特色日本芥菜汁



Plats végétariens / Vegetarian dishes

Tous nos pains sont faits maison par notre boulanger. All our breads are made in house by our bakery team.

Le prix ne comprend pas la surcharge de 10% pour le service. All prices are subject to 10% service charge.

*Some dishes may contain raw or undercooked ingredients.

L'Eté
Les Plats Chauds
主菜類

- Le Homard** **\$988**
Cocotte of Maine lobster, girolle mushroom and green asparagus
香烤緬因龍蝦煲伴雞油菌及青蘆筍
- Le Black Cod** **\$688**
Black cod and Malabar pepper sauce, bok choy and coconut foam
香烤法國海鱈魚配馬拉巴黑椒汁及椰汁泡沫
- L'Amadaï** **\$858**
Amadaï in "Bouillabaisse" style with lobster, rouille sauce and south spicy flavors
香煎日本甘鯛伴龍蝦配法式海鮮濃湯
- Le Canard de Challans** **\$888**
Challans duck breast and foie gras duo with cherry compote,
Kriek reduction and fresh almond
法式鴨胸鴨肝卷伴燴櫻桃及鮮杏仁
- La Pintade et le Foie Gras** **\$1,988**
Roasted guinea fowl and foie gras served with potato confit *(for 2 persons - takes 60 minutes)*
香烤法國珍珠雞伴鴨肝及薯塊(兩位用--需時 60 分鐘)
- La Poularde de Bresse** **\$2,228**
Bresse chicken cooked in pork bladder with seasonal vegetables in fleurette
(for 2 persons - takes 60 minutes)
法國布雷斯雞伴時令蔬菜
- Le Bœuf** **\$2,398**
Beef châteaubriand "Rossini" style with soufflé potatoes and vintage Port wine *(for 2 persons)*
香烤牛柳及鴨肝配砵酒汁(兩位用)



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