

# Le Menu Signature

## Pour Commencer

Crispy gamberoni cannelloni and its coral tuile  
海膽小龍蝦卷

## Le Caviar

Impérial caviar and king crab refreshed with crustacean jelly and light cauliflower cream  
魚子醬帝王蟹塔伴海鮮凍

## La Girolle

Girolle mushroom with Comte cheese ravioli  
法國雞油菌芝士雲吞

## Le Homard Cardinalisé

Roasted lobster in "Bouillabaisse" style, rouille sauce and south spicy flavors  
香烤緬因龍蝦伴青豆及白菜配龍蝦濃汁

## Le Black Cod

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

## Le Bœuf

Beef châteaubriand and foie gras, "Rossini" style and vintage port wine  
香烤牛柳及鴨肝配砵酒汁

## La Rose

Rose flavored with lychee and "Dassai 23 sake" granita  
獺祭<<二割三分>>清酒及芝士忌廉伴草莓及荔枝

## La Symphonie des Douceurs

Dessert trolley - your own preferences and combination  
精選甜品車

## Le Café ou le Thé

Coffee or tea served with sweet temptations  
咖啡或茶伴精美糖果

**\$2,488**



POUR LA TOTALITE DES CONVIVES DE VOTRE TABLE  
FOR YOU TO EXPERIENCE (FOR THE WHOLE TABLE ONLY)

*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.*