

Lunch at your own composition

自創午餐

Menu Découverte

Amuse-bouche

Appetizer or Soup

頭盤或湯類

Main

主菜

Cheese or Dessert

芝士或甜品

Coffee or tea with mignardise

咖啡或茶伴經典糖果

\$688

Menu Gourmet

Amuse-bouche

Appetizer/頭盤

Soup/湯類

1st Main/主菜 1

2nd Main/主菜 2

Cheese or Dessert

芝士或甜品

Coffee or tea with mignardise

咖啡或茶伴經典糖果

\$888

Menu Plaisir

Amuse-bouche

Appetizer/頭盤

Soup/湯類

Main

主菜

Cheese or Dessert

芝士或甜品

Coffee or tea with mignardise

咖啡或茶伴經典糖果

\$788

Sommelier Selection

侍酒師推介

Discovery Degustation/探索之選

2 Glasses (90ml) / 兩杯餐酒 90 毫升

\$380

Privilege Degustation/經典之選

3 Glasses (90ml) / 三杯餐酒 90 毫升

\$480

Imperial Degustation/尊享之選

4 Glasses (90ml) / 四杯餐酒 90 毫升

\$580

Pour Commencer/開胃菜

Crispy gamberoni cannelloni and its coral tuile

海膽小龍蝦卷

Appetizers/頭盤

 **La Betterave**, *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, *veal and foie gras in a « Pâté en Croûte » style served with seasonal mushrooms pickles*

法式牛仔鴨肝凍批伴野菌沙律

L'Œuf de Poule « Mimosa », *egg "Mimosa", Japanese king crab and Imperial caviar (suppl.\$90)*

日本皇帝蟹肉伴雞蛋及魚子醬 (需附加\$90)

Soups/湯類

Le Champignon, *finest velouté of wild mushrooms with Comte cheese ravioli*

香濃野菌湯伴芝士雲吞

Main/主菜

Le Black Cod, *black cod with Malabar black 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

La Langouste, *grilled spiny lobster prepared with green pea and wasabi (suppl.\$140)*


香烤龍蝦伴青豆配特色日本芥菜汁 (需附加\$140)

L'Onglet de Bœuf, *steak tartar with black truffle and traditional French fries*

生牛肉鞣韌伴黑松露及薯條

Le Canard de Challans, *Challans duck breast and foie gras duo, cherry compote with Kriek reduction (suppl.\$120)*

法式鴨胸鴨肝卷伴燴櫻桃 (需附加\$120)

 Vegetarian dishes / 素食料理

All prices are subject to 10% service charge

所有價格未包含 10%之服務費