

L' Automne
Les Entrées Froides et Chaudes
頭盤類

- La Niçoise** \$388
Niçoise salad “new style”, slow boiled egg and tuna belly
特式法國尼斯沙律伴吞拿魚
- Le Caviar Impérial de Sologne** \$1088
Caviar and king crab refreshed with crustacean jelly and cauliflower cream
魚子醬帝王蟹塔伴海鮮凍
- La Truffe Blanche** \$988
Warm salad of roseval potatoes, smoked foie gras and white truffle
意大利亞爾巴白松露沙律伴煙燻鴨肝及馬鈴薯
- Le Cèpes de Bourgogne** \$568
Ceps mushroom and finest bouillon with aged Comte cheese ravioli
法國牛肝菌伴芝士雲吞
- 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醃三文魚
- La Noix de Saint-Jacques** \$988
Turban of scallop and spaghetti with Shanghai crab corals and white truffle shavings
日本北海道帶子白松露意粉
- Le Coco de Paimpol** \$338
Finest velouté of Paimpol coco beans on top of onion royal and spicy chipotles
法國白豆濃湯伴幼滑洋蔥忌廉



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

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Les Plats Chauds

主菜類

Le Homard Breton		\$988
Steamed spinach and Brittany lobster with civet sauce 法國藍龍蝦伴菠菜配特色紅酒汁		
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 grapes and candied ginger 法式鴨胸鴨肝卷伴葡萄及糖漬鮮薑		
La Poularde de Bresse		\$2,228
Bresse chicken cooked in pork bladder with seasonal vegetables and matsutake (for 2 persons - takes 60 minutes) 法國布雷斯雞伴時令蔬菜		
La Côte de Veau du Limousin	(兩位用)	\$1,888
Sautéed veal chop with macaroni "Candele" pasta stuffing with artichokes	(每位用)	\$1,188
慢煎小牛肉伴特色雅支竹野菌麵卷		
Le Bœuf Wagyu	(兩位用)	\$2,598
Beef châteaubriand "Rossini" style with soufflé potatoes and vintage Port wine 香烤牛柳及鴨肝配砵酒汁(兩位用)		



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