

# Le Menu Signature

## Pour Commencer

Parsley and white truffle gondole with Comte cheese  
白松露芝士貢多拉

## Le Caviar

Caviar in a fine crustacean jelly with cauliflower cream  
法國魚子醬伴海鮮凍及椰菜花忌廉

## La Matsutake

Matsutake escorted with macaroni pasta stuffed with artichoke  
日本松茸伴特色雅支竹通心粉

## Le Homard Cardinalisé

Roasted lobster with salted butter, stewed green peas and spicy bisque sauce  
香烤龍蝦伴青豆配龍蝦濃汁

## Le Black Cod

Black cod and Malabar pepper sauce, baby spinach 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

## L'Automne

Pistachio cream and granita with a dark chocolate foam  
開心果忌廉伴香濃朱古力

## 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*