

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

\$428

Privilege Degustation/經典之選

3 Glasses (90ml) / 三杯餐酒 90 毫升

\$528

Imperial Degustation/尊享之選

4 Glasses (90ml) / 四杯餐酒 90 毫升

\$628

Pour Commencer/開胃菜

 **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

Appetizers/頭盤

Le Caviar, *Scottish salmon tartar with caviar flavored with sbiso flower (suppl.\$180)*

三文魚他他伴魚子醬及紫蘇花 (需附加\$180)

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

La Niçoise, *Niçoise salad "new style", slow boiled egg and tuna belly*

特式法國尼斯沙律伴吞拿魚

Soup/湯類

Le Coco de Paimpol, *finest velouté of Paimpol coco beans on top of onion cloud and spicy chipotles*

法國白豆濃湯伴幼滑洋葱忌廉

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

Le Homard, *roasted lobster in "Bouillabaisse" style, rouille sauce and south spicy flavors (suppl.\$160)*


香烤龍蝦伴青豆配龍蝦濃汁 (需附加\$160)

La Longe de Veau, *sautéed veal loin with macaroni "Candelet" pasta stuffing with artichokes*

慢煎小牛肉伴特色雅支竹野菌麵卷

Le Canard de Challans, *Challans duck breast and foie gras duo, cherry compote with Kriek reduction (suppl.\$140)*

法式鴨胸鴨肝卷伴燴櫻桃 (需附加\$140)

 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