



Menu Dégustation



Asperges Blanches au Caviar

White Asparagus, King Crab, Radishes, Superior Oscietra Caviar
白蘆筍、帝王蟹、櫻桃蘿蔔、法國特級魚子醬



Mille-Feuille de Saint Jacques d'Hokkaido

Hokkaido Scallops "Mille-Feuille", Texture of Zucchini, Noilly-Prat, Australian Black Truffle
北海道帶子千層、意大利青瓜、苦艾酒、黑松露



Lotte de Petite Pêche

Line-Caught Monk Fish in a "Bourguignonne" Sauce, Carrot, Leek, Cabbage, Onion, Iberico Ham Chips
紅酒鮫鰵魚、甘筍、大蒜、椰菜、洋蔥、伊比利亞火腿脆片



Canard de la Maison Burgaud à l'Orange

Burgaud Duck Breast, Confit Legs, Foie Gras, Daikons, Orange, Coriander
布根血鴨胸、油浸鴨腿、鴨肝、大根、橙、芫荽

or



Faux Filet Japonais A4 de Kagoshima

Japanese Kagoshima A4 Wagyu Sirloin, Stuffed Crispy Potato, Wild Garlic Béarnaise
鹿兒島 A4 和牛西冷、法式脆薯卷、野蒜蛋黃醬
Supplement 另加 388



Sélection de Fromages Affinés de France

Selection of Mature French Cheeses and Condiments

精選法國芝士

Supplement 另加 140



Textures de Chocolat

Chocolate Mousse, Crumble, Sunflower Praline, Cocoa Sorbet
朱古力慕絲、朱古力脆脆、焦糖葵花籽醬、朱古力雪葩



Tarte au Citron Meringuée

Lemon Curd, Meringue, Basil and Bergamot Sorbet
檸檬蛋黃醬、蛋白脆餅、羅勒及佛手柑雪葩

Coffee or Proprietary Peninsula Teas and Petits Fours
咖啡、半島精選名茶或香草茶、法式小點



4 Courses (Lunch only) 2,180

Sommelier's Selection

4 Glasses – 900

6 Courses 2,690

Sommelier's Selection

5 Glasses – 1,000 / Prestige 5 Glasses – 1,900

Menu to be enjoyed by the whole table
套餐需全桌一同享用

Prices are in Hong Kong dollars per person and subject to 10% service charge.

Please advise our associates if you have any special dietary requirements.

價錢以港幣計算及另加一服務費。如閣下需要任何特別膳食安排，請向我們的服務員提供有關資料