

Gaddi's



## Menu du French May

### *Salade de Légumes Croquants au Caviar*

Eggplant Caviar, Spring Vegetables Salad, Lemon Dressing, Oscietra Caviar  
茄子魚子醬、雜菜沙律、檸檬油醋汁、法國特級魚子醬

Supplement 另加 288

### *Oeuf Croustillant aux Asperges Vertes*

Crispy Free Range Egg, Green Asparagus, Cured Ham, Comté Cheese  
脆皮流心蛋、青蘆筍、火腿、康提芝士

### *Foie Gras Marbré*

Foie Gras Terrine, Myrte, Red Fruits  
鴨肝凍批、香桃木、紅色雜果

### *Bisque de Homard*

Lobster Bisque, Boston Lobster, Fennels, Anisée Jelly  
龍蝦濃湯、波士頓龍蝦、茴香、八角啫喱



### *Filet de Maigre*

Salmon Bass, Green Vegetables, Gentiane Bitter Beurre Blanc  
白鱸魚、青菜、龍膽草白酒汁

### *Aile de Raie*

Poached Skate Wing, Potatoes Textures, Champagne Sauce  
魔鬼魚鰭、薯仔、香檳汁

### *Pigeon de la Maison Miéral*

Miéral Pigeon, Confit Legs, Stuffed Neck, Rainbow Beetroot  
法國白鴿、油浸鴿腿、釀鴿頸肉、雜色紅菜頭

### *Filet de Bœuf*

Beef Tenderloin, Artichokes, Girolle Mushroom, Black Pepper Sauce, AOC Cognac  
牛柳、雅枝竹、雞油菌、黑胡椒汁、干邑

Supplement 另加 388



### *Sélection de Fromages Affinés*

Cheese Selection and Condiments  
精選法國芝士

### *Chocolat de Madagascar*

Hazelnut Sponge Cake, Vanilla Cream, Madagascar Chocolate Ganache and Sorbet  
榛子蛋糕、雲呢拿忌廉、馬達加斯加朱古力醬及雪葩

### *Fraises et Rhubarbe*

Poached Rhubarb, Strawberries Consommé, Sablé  
燴大黃、士多啤梨清湯、牛油脆脆

### *Soufflé au Citron*

Citrus Soufflé, Gin and Lemon Sorbet  
柑橘疏乎厘、檸檬氈酒雪葩

Supplement 另加 138

Coffee or Proprietary Peninsula Teas and Petits Fours  
咖啡或半島精選名茶、法式小點

### *3 Courses - 830*

Sommelier's Selection  
3 Glasses – 700

### *4 Courses - 930*

Sommelier's Selection  
4 Glasses – 900 / Prestige 4 Glasses – 1,500

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.

價錢以港元計算及另加一服務費，如需要任何特別膳食安排，請向我們的服務員提供有關資料