

Gaddi's

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Pour Commencer

Caviar et Condiments

魚子醬伴傳統配料

Oscietra Caviar de la Maison Kaviari

人工培養混種鱈魚魚子醬

30 Gr - 1,188 50 Gr - 1,988

Beluga Caviar No.7 Perseus

人工培養歐洲鱈魚魚子醬

50 Gr - 2,288

Trilogie d'Huîtres Gillardeau

Trilogie of Gillardeau Oysters N°2

Superior Oscietra Caviar, Lemon, Spring Onion, Seaweed

吉拉多生蠔三食、法國特級魚子醬、檸檬、青蔥、海藻

558

Homard Canadien

Boston Lobster Salad

Roe Dressing and Chips, French Beans

波士頓龍蝦沙律、龍蝦油醋汁蝦脆片、法邊豆

788

Tartare de Bœuf au Caviar Baeri

Traditional Beef Tartare

Baerii Caviar, Gerkins, Capers, Quail Egg

法式牛肉韃靼、法國特級魚子醬、酸青瓜、水瓜柳、鵪鶉蛋

688

Escalope de Foie Gras du Périgord

Pan-Seared Périgord Foie Gras

Daikons, Orange, Coriander

香煎法國鴨肝、大根、柳橙、芫荽

528

Langoustine de Norvège

Pan-Seared Norwegian Langoustine

Perseus N°2 Superior Oscietra Caviar, Celtuce, Spring Onion, Bisque

香煎挪威海螯蝦、法國特級魚子醬、萵筍、青蔥、海螯蝦頭汁

728

Velouté d'Asperges Vertes

Green Asparagus Velouté

Herb and Morel Raviolis, Green Sorel

青蘆筍湯、羊肚菌香草雲吞、酢漿草

558

Prices are in Hong Kong dollars 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

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A Suivre

Saint-Jacques d'Hokkaido

Hokkaido Scallops Millefeuille

Carrots, Shimenji, Spinaches, Saint-Hubert Sauce

北海道帶子千層、甘筍、靈芝菇、菠菜、白菌忌廉汁

748

Amadai en Écailles Croustillantes

Crispy Scales Amadai

Boston Lobster, Sea Urchins, Fennel in Different Ways

脆鱗金目鯛魚、波士頓龍蝦、海膽、大茴香

788

Darne de Bar de Bretagne

Brittany Sea Bass

Zucchini, Grey Prawn, Borage, Champagne Sauce

法國海鱸魚、意大利青瓜、荷蘭灰蝦、琉璃苣芽、香檳汁

870

Agneau de Lait des Pyrénées

Baby Lamb from Pyrenees in Various Ways

Razor Clams, Tomatoes, Chards

乳飼羊變奏、蜆子、蕃茄、瑞士甜菜

728

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、賓利士蛋黃醬

888

A Partager

For Two Persons

Côte de Porc des Pyrénées

Pork Chop from Pyrenees

Green Peas, Turnips, Radishes

庇里牛斯豬排、青豆、蘿蔔、櫻桃蘿蔔

2,100

Canard de Challans à la Presse

- Pre-ordering only, 48h in advance / For two persons and in two services / 45 minutes preparation time -

2,900

Pressed Challans Duck, Declination of Spring Vegetables, "Minute Made" Sauce

法國血鴨、時令蔬菜、即製血鴨濃汁



Confit Duck Leg, Baby Gem Salad, Girolle Mushrooms, Soufflés Potatoes

油封鴨腩、迷你羅馬生菜沙律、雞油菌、疏乎厘馬鈴薯

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