



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 et Truffe Noire d'Australie

Traditional Beef Tartare

Gherkins, Capers, Quail Egg, Australian Black Truffle

法式牛肉鞑靼、酸青瓜、水瓜柳、鵪鶉蛋、黑松露

688

Escalope de Foie Gras du Périgord

Pan-seared Périgord Foie Gras

Marinated Cherries, Onions, Citrus

香煎鴨肝、醃車厘子、洋蔥、柑橘

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 de Girolles

Girolle Veloute

Fresh Almonds, Smoked Duck, Snow Peas

雞油菌濃湯、新鮮杏仁、煙燻鴨肉、雪豆

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



A Suivre

Mille-Feuille de Saint Jacques d'Hokkaido

Hokkaido Scallops "Mille-Feuille"
Textures 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
748

Amadai en Écailles Croustillantes

Crispy Scales Amadai
Boston Lobster, Sea Urchins, Fennel in Different Ways
脆鱗甘鯛魚、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
乳飼羊多食、蜆子、蕃茄、瑞士甜菜
728

Faux Filet Japonais A4 de Kagoshima

Japanese Kagoshima A4 Wagyu Sirloin
Girolle, Crispy Potato, Béarnaise
鹿兒島 A4 和牛西冷、雞油菌、脆薯、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、豌豆、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 -

3,100

Pressed Challans Duck, Declination of Spring Vegetables, "Minute Made" Sauce
法國血鴨、時令蔬菜、鮮製血鴨濃汁



Confit Duck Leg, Baby Gem Salad, Australian Black Truffle, Soufflés Potatoes
油封鴨髀、迷你羅馬生菜沙律、黑松露、梳乎厘馬鈴薯

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