



Gaddi's Menu Dégustation



Tomates Anciennes de Provence

King Crab Tart, Provencal Heirloom Tomatoes, Sherry Vinegar Sauce
帝王蟹撻、原種蕃茄、雪莉醋汁



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



Saint-Pierre des Côtes Bretonnes

Brittany John Dory, Maine Lobster, Cabbage Variation, Coraline Sauce, Superior Oscietra Caviar
法國海魴魚、波士頓龍蝦、捲心菜、龍蝦汁、鱈魚子醬



Pigeon de la Maison Miéral

Miéral Pigeon, Confit Legs, Stuffed Neck, Rainbow Beetroot, Horseradish
法國白鴿、油浸鴿腿、釀鴿頸肉、彩虹紅菜頭、辣根

Or



Filet de Bœuf Australien

Australian M8 Beef Tenderloin, Girolle, Crispy Potato, Béarnaise
澳洲 M8 牛柳、雞油菌、脆薯、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 – 1000 / Prestige 5 Glasses – 1,900

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