

Gaddi's



Menu du Déjeuner

Oeuf façon Nicoise

Soft-boiled Free-Range Egg, Confit Tuna Belly, Butter Lettuce, Cherry Tomato, Bell Peppers
糖心走地雞蛋、油封吞拿魚腩、牛油生菜、櫻桃蕃茄、甜椒

Cuisses de Grenouilles

Frog Legs Wrapped in Angel Hairs, Black Garlic, Watercress, Cured Ham
酥炸金絲田雞腿、黑蒜頭、西洋菜、風乾火腿

Galantine de Volaille au Foie Gras de Canard

Duck Foie Gras and Yellow Chicken Terrine, Onion Textures, Meat Jus Dressing
鴨肝雞肉凍、洋蔥、雞油醋汁

Gaspacho de Langoustine

Langoustine and Tomato Gaspacho, Cucumber, Fresh Almond, Oscietra Caviar, Focaccia
海螯蝦蕃茄凍湯、青瓜、新鮮杏仁、鱈魚子醬、意式香草麵包

Supplement 另加 288



Echana Doré

Golden Threadfin Bream, Eggplants, Pickles, Coriander, Pepper Sauce
香煎紅衫魚、茄子、珍珠洋蔥、芫荽、胡椒汁

Légine Australe

Patagonian Toothfish, Mussels, Fish Soup, Saffron Ravioli, Celery, Spinach
巴塔哥尼亞齒魚、青口、魚湯、藏紅花雲吞、芹菜、菠菜

Magret de Canard Burgaud

Burgaud Duck Breast, Marinated Cherries, Daikon, Chive
法國鴨胸、漬櫻桃、大根、法蔥

Faux Filet de Bœuf Japonais

Kagoshima A4 Beef Sirloin, Girolle, Potatoes, Parsley
鹿兒島 A4 黑毛和牛西冷、雞油菌、馬鈴薯、歐芹

Supplement 另加 388



Sélection de Fromages Affinés

Cheese Selection and Condiments
精選法國芝士

Chocolat Épicé

Spicy Chocolate Ganache, Chocolate Pecan Bar, Cocoa Sorbet
辣椒朱古力醬、山核桃朱古力棒、可可雪葩

Vacherin à la Figue

Fig Vacherin, Mixed Berry Compote, Diplomat Cream, Grape Reduction
無花果夾心蛋白蛋糕、雜莓果醬、雲呢拿忌廉、濃縮葡萄汁

Soufflé à la Pêche et Verveine

Peach Soufflé and Sorbet Infused Verbena
水蜜桃酒疏乎厘、馬鞭草雪葩

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