

COLD APPETIZER & SALAD

前菜及沙律

Caesar salad with smoked salmon or chicken \$148
經典凱撒沙律配煙三文魚或香烤雞肉

Tomato burrata salad \$168
蕃茄水牛芝士沙律

Tuna tartar with cucumber and wasabi lime dressing \$138
吞拿魚他他配芥末青檸醬

Scallop carpaccio with yuzu pearls and citrus dressing \$178
帶子薄片配柚子及柑橘醬

Beef carpaccio with olive oil, parmesan cheese, rocket and pesto \$168
意式牛柳薄片配橄欖油, 芝士及火箭菜

Crab meat with lime, lemon and avocado \$188
蟹肉牛油果沙律

Baby spinach salad, beetroot, feta cheese, French bean, balsamic \$128
菠菜苗沙律配紅菜頭, 菲達芝士, 法邊豆及黑醋

COLD CUT & CHEESE

精選芝士及凍肉拼盤

Cheese platter 精選芝士拼盤 \$188

Cold cut platter 精選凍肉拼盤 \$288

Spanish Iberico de Bellota Ham:

西班牙伊比利亞橡果級風乾火腿

36 months, 36個月風乾火腿 \$188 (50g) / \$368 (100g)

60 months, 60個月風乾火腿 \$328 (50g) / \$648 (100g)

HOT APPETIZER

熱前菜

French escargots in parsley butter \$98
法式焗田螺

Baked portobello with feta cheese and spinach \$98
菲達芝士菠菜焗大啡菇

Crab cake with black truffle, green salad and wasabi lime dressing \$148
香煎自家製蟹肉餅配時令沙律及芥末青檸醬

Pan fried duck liver with figs and aged balsamic \$168
香煎法國鴨肝配無花果, 陳年黑醋

SOUP

湯類

Lobster bisque \$128
法式龍蝦濃湯

French onion soup with Emmental cheese toast \$88
法式洋蔥湯配艾文達芝士

Cream of mushroom with black truffle \$98
黑松露野菌忌廉湯

MAIN COURSE

主菜

Australian Wagyu beef burger with salad and fries \$188
澳洲和牛漢堡配薯條, 沙律

Roasted spring chicken with mixed vegetables and fries \$228
燒法國春雞

Forest mushrooms risotto \$168
牛肝菌意大利飯

Linguini arrabbiata topped with beef \$178
香辣蕃茄扁意粉配炭燒牛扒

Chicken penne in pesto cream sauce \$168
雞肉長通粉配香草忌廉汁

Spaghetti aglio olio with 36 months Iberico Ham \$198
蒜片橄欖油意大利粉配風乾火腿

Prawn spaghetti in black truffle cream sauce \$188
黑松露忌廉汁意大利粉配大蝦

Garoupa fillet with mashed potato, vegetables and saffron cream sauce \$248
深海石斑魚柳配薯蓉, 藏紅花忌廉汁

SIDE DISHES

配菜

French Fries 炸薯條 \$48	Truffled Fries 黑松露薯條 \$78	Mashed potato 法式薯蓉 \$58	Truffled mashed potato 黑松露薯蓉 \$78	Hash brown 香煎馬鈴薯餅 \$58	French beans 法邊豆 \$58	Sautéed mushrooms 炒磨菇 \$58	Saffron rice 藏紅花香米飯 \$58	Roasted cherry tomatoes 烤香草車厘茄 \$58	Green salad 雜菜沙律 \$48
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SEAFOOD

精選海鮮



SEAFOOD APPETIZER (For 1)

法式海鮮拼盤 (一人用) \$298

2 seasonal oysters topped with citrus foam / 2 sea whelks /
2 king prawns / tuna tartare / smoked salmon roll
2 隻時令生蠔配柑橘泡沫、翡翠螺2隻、大蝦2隻、吞拿魚他他, 煙三文魚卷

ASSORTED SEAFOOD PLATTER (For 2)

法式海鮮拼盤 (二人用) \$888

1 fresh whole crab / 4 king prawns /
6 sea whelks / 6 seasonal N3 oysters
原隻法國睡蟹/4隻大蝦/6隻翡翠螺/6隻時令生蠔

OYSTERS

新鮮生蠔

Seasonal oyster N3

時令生蠔

\$48 per piece / 每隻

\$228 Half dozen / 6隻

\$448 Dozen / 12隻

Seasonal oyster N1

時令精選生蠔

\$75 per piece

Gillardeau N1

時令精選生蠔

\$78 per piece

CAVIAR

RUSSIAN OSSETRA (STURGEON)

魚子醬 (鱈龍魚)

Caviar Composition:

Caviar with crab meat and salmon roe \$288
特式魚子醬

Russian Ossetra Premier with condiments
\$780 (30g) / \$1299 (50g)
魚子醬 PREMIER

Russian Ossetra Moskva with condiments
\$930 (30g) / \$1488 (50g)
魚子醬 MOSKVA

FROM THE GRILL

烤肉類

Served with daily garnish and a sauce of your choice.
伴精選是日配菜, 請自選醬汁。

US Prime rib eye steak (240g) \$368

美國頂級肉眼扒

US Prime beef tenderloin (180g) \$328

美國頂級牛柳

Iberico pork rib meat \$268

西班牙伊比利亞橡果級黑毛豬肋骨肉

Iberico rack of pork (250g) \$318

西班牙伊比利亞橡果級黑毛豬鞍

Australian rack of lamb (210g) \$328

澳洲羊鞍

Whole fresh squid \$198

烤原隻新鮮魷魚

PREMIUM SELECTION

特級精選

Australian Wagyu M5 Tomahawk (1.3kg) \$1298

澳洲和牛斧頭扒

Australian M9 rib eye (200g) \$788

澳洲M9 和牛肉眼

Whole grilled Boston lobster (600g) \$488

烤原隻波士頓龍蝦

SAUCES

請自選一款醬汁:

Gravy 燒汁 Truffle gravy 黑松露燒汁

Mushroom gravy 什菌燒汁 Blue cheese 藍芝士汁

Hollandaise 蛋黃牛油汁 Saffron cream 藏紅花忌廉汁

Fish cream sauce 鮮魚忌廉汁 Chilli coriander 香辣芫茜汁