

## Soup 湯

DAILY SOUP 每日餐湯 58

FRENCH ONION SOUP 法式焗洋蔥湯 88  
gratinated with gruyère cheese croutons



STEAK TARTARE



SALMON CARPACCIO

## Gold Starter 冷頭盤

ASSORTED DRIED HAM with melon 雜錦風乾火腿蜜瓜 98

STEAK TARTARE with mix of young green leaves (90g) 118  
牛肉他他 配雜菜沙律 (180g) 189

MARINATED SALMON CARPACCIO 118  
with arugula, caviar, extra virgin olive oil dressing  
(鮭)薄切三文魚 配火箭菜、黑魚子、橄欖油汁

## Hot Starter 熱頭盤

BURGUNDY SNAIL in parsley and garlic butter 98  
法式焗田螺 配蕃芫荽、蒜蓉牛油

BEEF MEATBALLS with fresh basil, sun-dried tomato sauce 98  
香草焗牛肉丸 配風乾番茄汁

LOBSTER QUENELLES with cream sauce 148  
法式龍蝦丸 配鮮忌廉汁

## Salad 沙律

NIÇOISE SALAD with fresh seared tuna, anchovies, boiled egg, 88  
olives, vegetables 鮮吞拿魚沙律 配銀魚柳、焗蛋、橄欖、時蔬

CAESAR SALAD with chicken, parmesan cheese, croutons 108  
凱撒沙律 配香煎雞柳、帕馬臣芝士、法包多士

SHRIMP SALAD with celery root, fennel, French bean, carrot 118  
鮮蝦沙律 配芹菜頭、茴香、法邊豆、紅蘿蔔

## Sharing Platter for 2 雜錦拼盤碟 (兩位)

ASSORTED MEAT PLATTER 法式雜肉拼盤 198  
French sausage, pork pâté, dried aged ham, gherkins, dried apricots, fresh figs, walnut 肉腸、豬肉醬、風乾火腿、酸青瓜、杏脯乾、新鮮無花果、核桃肉

CHEESE PLATTER 法式芝士拼盤 228  
French brie, blue, gruyère, tête de moine, mango chutney  
法國布里、深藍、格呂費耶爾、瑞士硬和向頭芝士 配酸芒果果醬

ASSORTED COLD CUTS AND CHEESE PLATTER 348  
雜錦凍肉配芝士拼盤



12 OZ RIBEYE STEAK (USA)

## Steaks

BEEF FILLET, with artichoke, asparagus, fennel, sliced truffle, 298  
Béarnaise sauce 牛柳扒 配亞枝竹、蘆筍、茴香、黑松露、法式乾蔥香草牛油汁

FLANK STEAK, with confit vegetables, French fries, 238  
red wine sauce 牛肋肉扒 配油香蔬菜、炸薯條、紅酒汁

12 OZ RIBEYE STEAK (USA), with seasonal vegetables, 348  
French fries, green peppercorn sauce.  
12 安士美國牛肉眼扒 配季節時蔬、炸薯條、青胡椒汁



LOBSTER LINGUINE



PAN-FRIED SEA BASS FILLET

## Main 主菜

STUFFED PORK TENDERLOIN with dried plum, 188  
tagliatelle pasta, port wine sauce 西梅燻豬柳 配意大利扁麵、味酒汁

BOEUF BOURGUIGNON with mashed potatoes, 198  
butter vegetables 紅酒燉牛肉粒 配忌廉薯蓉、牛油時蔬

CONFIT DUCK LEG with apple compote, roasted potato 188  
法式油浸香鴨腿 配蘋果醬、焗薯

PAN-FRIED SEA BASS FILLET with asparagus, mashed potato 268  
香煎鱈魚柳 配鮮蘆筍、時蔬、忌廉薯蓉

BRAISED FRENCH CHICKEN with white wine morel sauce 228  
法國焗雞 配羊肚菌白酒忌廉汁

LOBSTER LINGUINE with dried tomato sauce 268  
鮮龍蝦意大利扁麵 配風乾番茄

VEAL BURGER topped with melted cheese, 158  
with balsamic shallot jam, cabbage, French fries  
牛仔肉芝士漢堡 配黑醋乾蔥醬、椰菜、炸薯條

VEGETARIAN RISOTTO OF THE DAY 是日意大利素菜飯 168



BRAISED FRENCH CHICKEN