

Mains 主菜

Tenderloin (Full Blood Wagyu)
with Salad and Handcut Fries cooked in duck fat
菲力扒 (全血純和牛) 配沙律及手切鴨油薯條 - \$435

Rib Eye (Full Blood Wagyu)
with Salad and Handcut Fries cooked in duck fat
肉眼扒 (全血純和牛) 配沙律及手切鴨油薯條 - \$495

Tenderloin Rossini (Full Blood Wagyu)
with Morels & Foie Gras, Salad & Handcut Fries cooked in duck fat
法式菲力扒 (全血純和牛) 配羊肚菌鵝肝, 沙律及手切鴨油薯條 - \$495

Roasted Pyrenees milk-fed baby lamb w butter beans, morel sauce
法國庇里牛斯山乳羊配法豆羊肚菌醬汁 - \$495

Roasted Quail stuffed w Foie Gras & Winter Truffles
on butter backed apple flambe with pommeau
黑松露鵝肝釀鸕鶿伴法國白蘭地燴蘋果 - \$495

Riz de la Mer -Lobster, scallops, Tiger Prawn,
Clams with Saffron and Risotto Rice
法國海鮮燉飯 (龍蝦, 帶子, 虎蝦, 蜆肉, 番紅花, 飯) - \$495

Foie Gras & Fresh Winter Truffles Homemade Pasta
黑松露鵝肝自家制意大利粉 - \$435

Additional Sides 另加配菜

Handcut French Fries cooked in duck fat
自家制手切鴨油薯條 - \$60

Creamy Parmigiano Cheese Baked Mashed Potatoes
頂級巴馬臣芝士忌廉焗薯蓉 - \$60

Sauteed Green Beans and Asparagus with Shallot Parsley Butter
乾葱番茜牛油法邊豆蘆筍 - \$80

Garlic Butter Sauteed Portobello Mushroom
蒜香牛油大蘑菇 - \$80

Baked Bone Marrow
焗牛骨髓 - \$120