

## Appetizers 頭盤

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**Scallops flambeed in Pomeau with Asparagus**

法國干邑白蘭地火焰帶子配蘆筍 - \$180

**Homemade Foie Gras Brioche Canape**

鵝肝法點 - \$160

**36 months Comte cheese & Iberico Bellota Ham Salad**

36個月陳年芝士 配頂級橡果黑毛豬火腿沙律 - \$160

**Grilled Lobster Tail flambéd Brandy and butter sauce, Salad**

干邑香蒜牛油烤原條龍蝦尾沙律 - \$200

**Baked Razor clams with Garlic and Parsley butter**

香草蒜蓉牛油焗蜆子 - \$220

**French President Onion Soup**

**(Foie Gras, Truffle pate, Puff Pastry Onion Soup)**

法國總統洋蔥湯 ( 松露鵝肝酥皮洋蔥湯) - \$200

**Pan fried Frog Legs with parsley, shallots and butter**

法式番荖, 乾葱, 牛油香煎青蛙腿 - \$220

## Platters 拼盤

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**Gourmet Cheeses Platter**

(Selection of cheeses from world cheese masters)

世界專業芝士大師特選芝士拼盤 - \$180

**Charcuterie Platter**

(Iberico Bellota, Cold cuts, Selection of cheese, Foie Gras)

法式雜錦拼盤 (橡果黑毛豬火腿, 凍肉, 法國芝士, 鵝肝) - \$280

10% service charge  
\$180 corkage per bottle  
\$100 cake cutting