

## Farmer Cheese Fondue Dinner 法國農莊芝士火鍋晚餐

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Comte, Gruyere, Brezain and White wine Fondue  
法國白酒芝士火鍋

Iberico Bellota and Cold Cuts  
頂級橡果黑毛豬火腿冷切拼盤

French Baguette  
法包

\$395 per Person (Min 2 people) 每位 \$395 (兩位起)

## Traditional Raclette Dinner 法式烤芝士晚餐

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Raclette Cheese  
法國芝士

Iberico Bellota and Cold Cuts  
頂級橡果黑毛豬火腿冷切拼盤

French Vegetable Salads, Baked Potatoes  
法式雜菜沙律, 烤薯仔

French Baguette  
法包

\$395 per Person (Min 2 people) 每位 \$395 (兩位起)

## Desserts 甜品

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Je T'aime / I love you (raspberry mousse cake)  
我愛你 (覆盆子慕斯蛋糕)

\$150 for one 一人份 / \$250 for two 二人份

Traditional creme brulee with Parisian Macaron  
傳統焦糖燉蛋配巴黎馬卡龍 - \$100

Crepe Suzette  
法式鮮橙火焰班戟 - \$120

Fresh Iced Nougat with home made Almond Biscuit  
(pistachio, Almond, Honey, French Cream and home made Raspberry Jam)  
開心果杏仁蜂蜜烏結雪糕配自家制杏仁餅及覆盆子果醬 - \$150