



PRIX FIXÉ

AFTER 6:00PM

3-COURSE | **380**

TO START

Select One

DAILY SOUP

是日餐湯

Seasonal Flavor

Supplement LOBSTER BISQUE

升級至 龍蝦濃湯 配 自家製芝士脆條

+50

STEAK TARTARE

Polmard 法國牛肉他他

*Beef by Polmard, Pickles, Purple Onions,
Capers, Anchovies, Dijon & Aged Parmesan*

Supplement SHAVED BLACK TRUFFLE

即刨黑松露

+90

FOIE GRAS GLAZED TERRINE

法式鵝肝醬多士

Red Onion Jam & Toast

BAKED ESCARGOT

法式焗蝸牛

*Parsley Butter, Garlic, Shallots
& Toasted Baguette*



ENTRÉES

Select One

SALMON FILLET

蘇格蘭三文魚柳 配 法式伯納西醬

*Scottish Salmon, Salmon Skin Chip,
A Bundle of Green Asparagus
& Aster Béarnaise*

BAVETTE STEAK

封門牛柳扒

*Grain Fed Butcher's Cut,
Chimichurri Sauce & Sautéed Broccolini*

+70

GRILLED SPRING CHICKEN

烤春雞

*Mashed Potatoes, Sautéed Broccolini,
Chicken Jus & Garlic Crisps*



DESSERTS

Select One

CRÈME BRÛLÉE

法式焦糖燉蛋

Vanilla Custard

WILD BERRIES & VANILLA ICE CREAM

雲尼拿雪糕 配 雜莓醬

Berry Ragoût



COFFEE OR TEA

咖啡或茶

Black | Milk | Loose Leaf Tea