

FRUITS DE MER · SEAFOOD MARKET 海鮮市集			
BRASSERIE SEAFOOD PLATTER		1,150	
Boston lobster edible crab oysters (4 pcs) jumping shrimps Alaskan king crab leg cherrystone clams (2 pcs) 海鮮拼盤 - 原隻波士頓龍蝦 法國麵包蟹 新鮮生蠔 (4 pcs), 阿拉斯加皇帝蟹腳 鮮蝦 澳洲車厘蜆 (2 pcs) (BEST FOR 2 PERSONS)			
FRUITS DE MER · LIVE SEAFOOD ON ICE 新鮮海產			
SEASONAL OYSTERS		M.P.	
新鮮生蠔			
BRITTANY LOBSTER	FRANCE	770/pc	
原隻法國藍龍蝦			
BOSTON LOBSTER	UNITED STATES	588/pc	
原隻波士頓龍蝦			
DUNGENESS CRAB	FRANCE	860/pc	
法國黃金蟹			
EDIBLE CRAB	FRANCE	580/pc	
法國麵包蟹			
KING CRAB LEGS	UNITED STATES - ALASKA	190/pc	
阿拉斯加皇帝蟹腳			
TIGER PRAWNS	AUSTRALIA	380/3 pcs	
澳洲老虎蝦			
CHERRYSTONE CLAMS	UNITED STATES	65/pc	
美國車厘蜆			
SERVING STYLES 烹調方法			
ON ICE 冰鎮冷盤			
BUTTER POACHED 香草牛油			
CHAR-GRILLED 炭燒			

ENTRÉES · APPETIZERS 頭盤			
	HOMEMADE LOBSTER BISQUE, CASSIS	150	
	自製龍蝦湯		
	GRATINATED RED AND WHITE ONION SOUP	120	
	Gruyère cheese		
	法式洋葱湯		
	ROCK FISH SOUP, SAFFRON & ROUILLE	140	
	石頭魚湯 紅花粉醬		
	CREAMY CHANTERELLE MUSHROOM SOUP	140	
	bread croutons		
	傳統法國黃菌忌廉湯 麵包多士		
	SAUTÉED CHANTERELLE MUSHROOMS	220	
	mache salad walnut dressing		
	炒法國黃菌 法式沙律 核桃汁		
	BRITTANY LOBSTER SALAD	420	
	fresh figs sweet pea coulis		
	法國藍龍蝦沙律 無花果 甜青豆醬		
	SCOTTISH SMOKED SALMON	230	
	blinis lime caviar		
	煙蘇格蘭三文魚		
	BAKED BURGUNDY SNAILS, GARLIC & HERBS	215	
	傳統法式焗田螺		
	US PRIME BEEF STEAK TARTAR	280	
	美國頂級牛肉他他		
	PAN-SEARED DUCK FOIE GRAS	320	
	prune puree apricot tempura		
	香煎法國鴨肝 梅干蓉 杏子天婦羅		
	HOMEMADE TAGLIATELLE PASTA	280	
	bacon chanterelle mushroom sauce		
	自製蛋麵條 煙肉 法國黃菌蘑菇忌廉汁		
	SIGNATURE DISH 精選推介		
	SEASONAL INGREDIENTS 不時不食推介		

PLAT - POISSON · MAIN DISH - FISH 海鮮類		
POACHED OCEAN TROUT		320
champagne sauerkraut juniper flavoured Dijon mustard sauce 烩鱒魚 香檳酸菜 法國芥末汁		
DOVER SOLE		M.P.
grilled or pan-fried lemon butter sauce 法國龍脷柳 烤或香煎		
	LINE-CAUGHT FRENCH SEA BASS	390
	anise Niçoise olives tomatoes baby fennel	
	法國海鱸魚 茴香 橄欖	
	PAN-SEARED HALIBUT FILLET	340
	chanterelle mushrooms silvaner sauce	
	香煎法國比目魚 法國黃菌 白酒汁	

PLAT - VIANDES · MAIN DISH - MEATS 肉類		
	CRISPY TWICE-COOKED IBERIAN SUCKLING PIG	390
	Mediterranean vegetables 脆皮西班牙乳豬 地中海雜菜	
	SLOW-ROASTED KUROBUTA PORK CHOP	360
	prune puree endive 慢燒黑毛豬伴西梅蓉 苦白菜	
	ROASTED FRENCH SPRING CHICKEN, HERBS	360
	法國原隻燒春雞	
	OVEN-ROASTED VEAL CHOP	460
	spaetzle chanterelle mushroom sauce 烤焗牛仔扒 自製麵根 法國黃菌忌廉汁	
	PAN-FRIED WAGYU BEEF Tournedos	560
	asparagus morel mushrooms parmesan diablo sauce potato wafers 香煎牛柳 羊肚菌 露筍 魔鬼汁	
	RACK OF LAMB AND BLACK OLIVE BISCUIT	490
	fondant potatoes spiced with herbs savoury jus 法式燒羊架 香草 醬汁	
	WAGYU BEEF CHEEK BOURGUIGNON	400
	homemade buttered noodles mushrooms glazed pearl onions 燴和牛臉頰 自製牛油麵條 蘑菇 珍珠洋葱	

FROM THE GRILL 烤肉類			
US CREEKSTONE BLACK ANGUS 美國安格斯			
NEW YORK STRIPLOIN 西冷扒	10 12 OZ	460 550	
CENTER-CUT FILLET MIGNON	8 12 OZ	420 758	
特級免翁牛柳			
AUSTRALIAN WAGYU BEEF 澳洲和牛			
RIBEYE 肉眼扒	10 12 OZ	570 680	
	TOMAHAWK STEAK	53 OZ	1,588
	烤1.5千克斧頭扒伴蕃茄蛋黃醬 (BEST FOR 2-3 PERSONS)		
SAUCES 醬汁			
BEARNAISE SAUCE 蛋黃醬汁 MUSHROOM SAUCE 蘑菇醬汁			
MANIQUETTE PEPPER SAUCE 天堂椒醬汁			
SIDE DISHES 配菜			
	SAUTÉED FRENCH CHANTERELLE MUSHROOMS 炒法國黃菌	135	
	STEAMED BROCCOLI WITH MINCED GARLIC 蒜蓉西蘭花	70	
	GRATINATED BELGIUM ENDIVES 芝士焗比利時苦苣菜	70	
	SAUTÉED KENYA BEANS WITH ALMONDS 杏仁法邊豆	60	
	CREAMED SPINACH 忌廉菠菜 SAUTÉED SPINACH 清炒菠菜	60	
	STEAK FRIES 薯條 MASHED POTATOES 薯蓉	60	
	BAKED POTATO 焗薯	60	
	POTATO GRATIN WITH GRUYERE CHEESE 瑞士芝士焗薯	70	

Prices are in Hong Kong dollars, subject to 10% service charge.
所有價目另加一服務費均以港元計算