



CLARENCE

Menu Célébration

🍷 **Les Couteaux de mer des côtes bretonnes**

Brittany Razor Clams / Yellowtail / Mango & Shiso

法國蠔子 / 油甘魚 / 芒果&紫蘇

Le Crabe Royal

Alaskan King Crab / Mash Avocado / Pickled Ginger

阿拉斯加蟹肉 / 牛油果 / 酸薑

La Croûte de la Grand-mère

Air-Dried Bread / Sweetbread / Yellow Wine & Morel Mushroom

風乾法國長棍麵包 / 小牛胸線 / 羊肚菌醬汁

🍷 **Le Bar de ligne aux épices de Tel Aviv**

Line-Caught Sea Bass Cooked on Bone / Tel Aviv Spices & Tomato Condiment

鱸魚 / 自家製香料 / 蕃茄醬汁

🍷 **Le Bœuf Wagyu M4 Tenderloin**

Strate Tenderloin Beef & Foie Gras / Potatoes Declination / Black Pepper Jus

M4牛柳 / 法國鴨肝 / 薯格 / 黑椒汁

🍷 **Gelée d'Hibiscus tremblotante**

Hibiscus Jelly / Seasonal Red Fruits / Mascarpone Ice Cream & Meringue

洛神花啫喱 / 時令雜莓 / 馬斯卡雪糕 / 蛋白糖

🍷 **4 Course \$988 / Person**

6 Course \$1288 / Person

4 Glass Wine Pairing \$688 / Person

6 Glass Wine Pairing \$988 / Person

All prices are in Hong Kong dollars and subject to 10% service charge.