



CLARENCE

CLARENCE DINNER SET MENU

STARTERS

Black Prawns / Tonka Bean / Lemon Peel
黑虎蝦 / 零陵香豆 / 檸檬醬汁

OR

Cooked Octopus / Uni Foam / Tomato / Lime
慢煮八爪魚 / 海膽泡沫 / 蕃茄 / 青檸

OR

Tuna / Avocado / Shallot Dressing
吞拿魚 / 牛油果醬 / 乾蔥醬汁

OR

Egg Red Wine Poached / Spinach / Mushroom / Ham
紅酒燴蛋 / 菠菜 / 蘑菇 / 火腿

OR

Ardèche Chestnut Soup / Bacon Foam
阿爾代什栗子湯 / 煙肉泡沫

YAKIFRENCHY

Chilean Sea Bass / Caramel Spices
智利海鱸魚 / 焦糖醬汁

Pork Belly / Garlic
豬腩 / 香蒜

MAIN COURSES

Dover Sole / Steamed Potato / Tartare Sauce
龍利魚 / 薯仔 / 他他醬汁

OR

Skate Wing / Teppan / Brown Butter / Spices - Garlic Confit / Spices
魔鬼魚 / 鐵板 / 奶油 / 焦化 - 慢煮蒜頭 / 香料

OR

Spätzle / Smoked Duck / Foie Gras Sauce
自家製麵根 / 煙燻鴨肉 / 鴨肝醬汁

OR

Coquillettes "Tartiflette" / Reblochon / Bacon / Onion
小通粉 / 勒布洛雄芝士 / 煙肉 / 洋蔥

OR

Duck Confit / Potato Sarladaise / Truffle Foam
油浸鴨肉 / 薯仔 / 松露泡沫

OR

Beef Tenderloin / Charcoal / Pepper Sauce / Charcoal Burnt Mash Potato
牛柳 / 炭燒 / 黑椒醬汁 / 炭香薯蓉

OR

Yellow Chicken Cooked Flat / Crispy Potato / Chicken Juice
黃油雞 / 脆薯 / 雞汁

(Whole Chicken for 2 people, +\$288)
(兩位用, 另加\$288)

DESSERT / CHEESE

Hot Camembert / Baguette / Honey
熱溶金文畢 / 法包 / 蜜糖

OR

Crispy Roasted Apple / Puff Pastry / Normandy Milk Ice Cream
烤蘋果 / 酥皮 / 牛奶雪糕

OR

Croffle / Salted Caramel / Milk Ice Cream
牛角酥窩夫 / 雪糕

OR

Hot Chocolate Moelleux / Milk Ice Cream (For Sharing / Preparation Time 15mins)
朱古力心太軟 / 雪糕

DINNER SET MENU \$788/PERSON

4 OR 5 GLASS DISCOVERING LOIRE VALLEY WINE PAIRING \$488 / \$588
3 GLASS SOMMELIER EXPERIENCE WINE PAIRING \$788

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