



CLARENCE

RAW & WINE BAR

Crafted with ingredients from the French sea, marinated with citrus and smoked. Ask our sommelier for a wine pairing.

House Smoked Seabream / Pickled Turnip / French Yuzu

自家製煙燻海鯛魚/醃漬蕪青/法國柚子

258



Black Prawns / Tonka Bean / Lemon Peel

黑虎蝦 / 零陵香豆 / 檸檬醬汁

238

Scallops / Cauliflower / Vanilla Bourbon

日本刺身帶子 / 椰菜花 / 雲尼拿

188

Gamberoni / Perseus No.2 Caviar / Fennel

紅蝦 / Perseus No.2 魚子醬 / 茴香

428

Cooked Octopus / Uni Foam / Tomato / Lime

慢煮八爪魚 / 海膽泡沫 / 蕃茄 / 青檸

318

Tuna / Avocado / Shallot Dressing

吞拿魚 / 牛油果醬 / 乾蔥醬汁

188

Hanger Steak Beef Tartare / Butter Lettuce / Crispy Baguette

牛腹肉韃靼 / 奶油生菜 / 脆法包

-Serve with Perseus No.3 Caviar **458**

or

- Classic **188**

HOT STARTERS

Ardèche Chestnut Soup / Bacon Foam

阿爾代什栗子湯 / 煙肉泡沫

118

Egg Red Wine Poached / Spinach / Mushroom / Ham

紅酒燴蛋 / 菠菜 / 蘑菇 / 火腿

128

Whole Frog Leg / Charcoal / Spices / Pastis Sauce

法國田雞腿 / 炭燒 / 乾蔥 / 香料

4pcs/368 or 8pcs/648