

SIGNATURE MENU

3 Courses Menu \$798 PP - 4 Courses Menu \$998 PP - 5 Courses Menu \$1198 PP

STARTERS

- Black Prawns / Tonka Bean / Lemon Peel
黑虎蝦 / 零陵香豆 / 檸檬醬
- Gamberoni / Perseus No.2 Caviar / Fennel +\$288
紅蝦 / Perseus No.2 魚子醬 / 茴香
- Cooked Octopus / Uni Foam / Tomato / Lime
慢煮八爪魚 / 海膽泡沫 / 蕃茄 / 青檸
- Tuna / Avocado / Shallot Dressing
吞拿魚 / 牛油果醬 / 乾蔥醬汁
- Hanger Steak Beef Tartare / Butter Lettuce / Crispy Baguette
牛腹肉韃靼 / 奶油生菜 / 脆法包

HOT STARTERS

- Ardèche Chestnut Soup / Bacon Foam
阿爾代什栗子湯 / 煙肉泡沫
- Obsiblu Prawn / Charcoal / Pastis Butter
黑虎蝦 / 炭燒 / 蕃茄牛油

YAKIFRENCHY (Choose two per person)

- Ratatouille / Pesto
普羅旺斯 / 香草醬
- Chilean Sea Bass / Caramel Spices
智利海鱸魚 / 焦糖醬汁
- Baby Squid / Spices / Shallot
魷魚 / 香料 / 乾蔥
- Deep Fried Kagoshima / Black Pepper Mayo Sauce
炸和牛粒 / 黑椒醬汁
- Speck Ham / Reblochon
阿爾薩斯火腿 / 勒布洛維芝士

Sommelier Experience Wine Pairing

3 Glasses \$588

5 Glasses \$888

MAINS (Choose one per person)

- Roasted Langoustine / Pasta Risotto / Masala +\$188
小龍蝦 / 米仔粉 / Masala
- Scorpion Fish / Charcoal / Bell Pepper Vierge Cherry Vinegar
蠍子魚 / 炭燒 / 甜椒醋
- Brittany Pork Rack / Charcoal / Butter, Thyme, Rosemary /
Lettuce Salad
豬架 / 炭燒 / 牛油, 百里香, 迷迭香 / 奶油生菜
- Beef Tenderloin / Charcoal / Pepper Sauce / Charcoal Burnt
Mash Potato
牛柳 / 炭燒 / 黑椒醬汁 / 炭香薯蓉

TO SHARE (for 2 people)

- Skate Wing / Teppan / Brown Butter / Spices / Garlic / Endives Salad
魔鬼魚 / 鐵板 / 奶油 / 香料 / 慢煮蒜頭 / 苦白菜沙律
- Dover Sole / Steamed Potato / Tartare Sauce +\$188
龍利魚 / 薯仔 / 他他醬汁
- Yellow Chicken Cooked Flat / Crispy Potato / Chicken Jus +\$288
黃油雞 / 脆薯 / 雞汁
- Baby Lamb Shoulder Confit / Charcoal / Spices / Lettuce /
Charcoal Burnt Mash Potato +\$288
慢煮小羊肩 / 炭燒 / 香料 / 奶油生菜 / 炭香薯蓉
- Beef Rack / Black Pepper Sauce / Potato / Hazelnut Spices Butter /
Lettuce
斧頭扒 / 黑椒汁 / 香料牛油汁 / 奶油生菜

DESSERT / CHEESE

- Hot Camembert / Baguette / Honey +\$38
熱溶金文不 / 法包 / 蜜糖
- Comté Cheese 24 Months / Baguette / Honey +\$38
康堤芝士 / 法包 / 蜜糖
- Croffle / Isigny Cream / Milk Ice Cream
牛角酥高夫 / 雪糕
- Lychee / Rose Petals / Raspberry Sorbet
荔枝 / 玫瑰嗜利 / 覆盆子雪葩
- Hot Chocolate Mousse / Ice Cream (Preparation Time 15mins)
朱古力心太軟 / 雪糕