



CLARENCE

## CLARENCE DINNER SET MENU

### STARTERS

Smoked Seabream / Pickled Turnip / French Yuzu  
自家製煙燻海鯧魚/醃漬蕪青/法國柚子

OR

Escargot / Mushroom / Pastis Sauce / Tarragon  
法國田螺 / 蘑菇 / 蕃茄牛油 / 他力干

OR

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

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

Scorpion Fish / Charcoal / Bell Pepper Vierge Cherry Vinegar  
蠍子魚 / 炭燒 / 甜椒醋

OR

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

OR

Pot Au Feu / Vegetable / Horseradish Cream  
法式蔬菜燉牛肉 / 雜菜 / 辣根醬

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 (+\$38)  
熱溶金文畢 / 法包 / 蜜糖

OR

Poached Fresh Pear / Red wine / Cinnamon / Whipped Cream / Milk Ice Cream  
紅酒煮梨 / 玉桂 / 忌廉 / 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**

**3 OR 5 GLASS SOMMELIER EXPERIENCE WINE PAIRING \$588 / \$888**