



CLARENCE

## A LA CARTE MENU

### HORS D'OEUVRE STARTER

DEG CARTE

Tuna with Five Spices, Avocado Purée & Shallot Dressing  
吞拿魚、牛油果醬、乾蔥醬汁

128 188

Octopus Soft Slices with Lime, Uni Foam & Tomato Basil  
慢煮八爪魚、海膽泡沫、蕃茄、青檸

138 278

Gamberoni Tartare Topped with Caviar Perseus No.2 & Crunchy Fennel  
紅蝦、Perseus No.2 魚子醬、茴香

398

Alaskan King Crab Legs, Tomatoes Pulp & Eggplant Caviar  
阿拉斯加蟹肉、茄子醬、醃製茄子

288

Summer Truffle Salad & Butter Lettuce & Parmesan Cheese  
松露沙律、奶油生菜、帕瑪森

138 248

### YAKIFRENCHY

DEG

Scallops & Seaweed Butter  
日本帶子、紫菜

68

Boston Lobster & Rouille Sauce  
波士頓龍蝦、法式蒜泥蛋黃醬

138

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

88

Baby Squid with Spices & Shallot  
魷魚、香料、乾蔥

88

Deep Fried Kagoshima Beef & Black Pepper Sauce  
炸和牛粒、黑椒醬汁

48

Pork Pluma & Gribiche  
黑毛豬肋眼、蛋黃醬

78



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## A LA CARTE MENU

### LES CLASSIQUE FRANÇAISE FRENCH CLASSIC

DEG CARTE

Hanger Steak Beef Tartare 60G | 120G

128 198

with Butter Lettuce, French Fries  
牛腹肉韃靼、奶油生菜、薯條

Snails Cooked in Pot, Butter Maitre D'Hotel & Croutons

98 168

傳統法式焗田螺、香草牛油、脆包片

### LES PÂTES & RISOTTO PASTA

DEG

Lobster Bisque & Tarragon

188

龍蝦濃湯、龍蒿

Prawn Masala with Venere Rice & Artichoke

158

Masala、海蝦、黑米飯、阿枝竹

Truffle Comté Cheese & Bacon

148

黑松露、康堤芝士、煙肉



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## A LA CARTE MENU

### LES PLATS

DEG CARTE

#### MAINS

#### Sea Bass | 600G

with Bell Pepper Sauce, Artichoke, Balsamic Vinegar  
海鱸魚、燈籠椒醬汁、阿枝竹、黑醋

228 458

#### Sea Bream Cooked on the Bone | 600G

with Tel Aviv Spices, Dry Fennel, Zucchini Flower, Vierge Sauce  
鯛魚、自家製香料、茴香乾、西葫蘆花、欖油蕃茄醬

298 498

#### French Pork Chop Marinated with Provençal Herbs

With Seasonal Mushroom, Mediterranean Sauce  
豬柳、新鮮蘑菇、青瓜酸乳酪醬汁

288

#### Ribeye | 250g

with Potato, Shallot Cooked on Red Wine Sauce, Butter Lettuce  
肉眼、薯仔、乾蔥紅酒醬汁、奶油生菜

588

### LES PLATS À PARTAGE

DEG CARTE

#### FOR 2 PERSONS, TO SHARE

#### Skate Wing Cooked Teppan 200G | 400G

with Endives Comté Salade  
鐵板魔鬼魚、苦白菜沙律

388 698

#### Classic Dover Sole Cooked "Meunière" 400G | 800G

with Chef's Spices, Lemon Butter, Creamed Spinach  
龍利魚、檸檬牛油、奶油菠菜

588 1,088

#### Yellow Chicken Cooked "Crapaudine" 1/2 | 1.2KG

with Basquaise Garnish, Chicken Juice  
黃油雞、巴斯克醬汁

388 688

#### Baby Lamb Shoulder from Pyrénées | 600G

Softly Cooked with Baby Lettuce Leaves, Charcoal Mash Potatoes  
炭燒慢煮小羊肩、香料、奶油生菜、炭香薯蓉

888

#### Wagyu Beef Rack M4 Cooked "Aux Aromates" | 1KG

with Rocket Salad, French Bean "Fricassée"  
M4 斧頭扒、火箭菜沙律、法邊豆

1,588

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



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## A LA CARTE MENU

### SÉLECTIONS DE FROMAGES CHEESE SELECTIONS

CARTE

Saint Marcelin De La "Mère Richard"  
with Toasted Baguette & Honey  
聖馬爾瑟蘭芝士、法包、蜜糖

158

Hot Camembert  
with Toasted Baguette & Honey  
熱溶金文畢、法包、蜜糖

158

Comté Cheese 24 Months  
with Toasted Baguette & Honey  
康堤芝士、法包、蜜糖

128

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

Cheese Platters with Baguette & Honey  
Comté 24 Months, Camembert From Normandie, Saint Marcelin De La Mère Richard  
康堤芝士、金文畢、聖馬爾瑟蘭芝士、法包、蜜糖

278

### DESSERT

CARTE

Croffle with Salted Caramel, Normandy Milk Ice Cream  
牛角酥窩夫、牛奶雪糕

98

Strawberry Cup, Meringue, Yoghurt Ice Cream  
士多啤梨杯、蛋白餅、乳酪雪糕

168

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Tonka Bean Crème Brûlée  
法式焦糖燉蛋、零陵香豆

88

Lychee, Rose Petals, Raspberry Sorbet  
荔枝、玫瑰啫喱、覆盆子雪葩

88

Hot Chocolate Moelleux, Normandy Ice Cream  
朱古力心太軟、牛奶雪糕

128

PREP TIME 15 MINS

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