



CLARENCE

SIGNATURE MENU

3 COURSES - \$798PP | 4 COURSES - \$998PP | 5 COURSES - \$1198PP

HORS D'OEUVRE

STARTER

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

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

Gamberoni Tartare Topped With Caviar Perseus No.2
& Crunchy Fennel
紅蝦 & Perseus No.2 魚子醬 & 茴香
+\$198

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

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

YAKIFRENCHY

CHOOSE 2 PER PERSON

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

Baby Squid With Spices & Shallot
魷魚 & 香料 & 乾蔥

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

Pork Pluma & Gribiche
黑毛豬肋眼 & 蛋黃醬

Scallops & Seaweed Butter
日本帶子 & 紫菜

Boston Lobster & Rouille Sauce
波士頓龍蝦 & 法式蒜泥蛋黃醬
+\$56

LES CLASSIQUE FRANÇAISE

FRENCH CLASSIC

Hanger Steak Beef Tartare, Crispy Baguette Toast & Butter
Lettuce

牛腹肉韃靼 & 脆法包 & 奶油生菜
- Add Served with 8G Perseus No.2 Caviar
另配 8G 魚子醬 +\$88

Snails Cooked In Pot, Butter Maitre D'Hotel & Croutons
傳統法式焗田螺 & 香草牛油 & 脆包片

LES PÂTES & RISOTTO

PASTA

Lobster Bisque & Tarragon
龍蝦濃湯 & 龍蒿

Prawn Masala With Venere Rice & Artichoke
Masala & 海蝦 & 黑米飯 & 阿枝竹

Truffle Comté Cheese & Bacon
黑松露 & 康堤芝士 & 煙肉

SOMMELIER EXPERIENCE WINE PAIRING

3 GLASSES - \$588 | 5 GLASSES - \$888

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



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LES PLATS

MAINS

Sea Bass, Bell Pepper Sauce, Artichoke & Balsamic
海鱸魚 & 燈籠椒醬汁 & 阿枝竹 & 黑醋

Sea Bream Cooked On The Bone, 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

French Pork Chop Marinated With Provençal Herbs,
Seasonal Mushroom & Mediterranean Sauce
豬柳 & 新鮮蘑菇 & 青瓜酸乳酪醬汁

Ribeye, Potato, Shallot Cooked On Red Wine Sauce &
Butter Lettuce
- 250G
肉眼 & 薯仔 & 乾蔥紅酒醬汁 & 奶油生菜
+\$58

Hanger Steak Beef Tartare (120G), Butter Lettuce &
French Fries
牛腹肉韃靼 & 奶油生菜 & 薯條

SÉLECTIONS DE FROMAGES

CHEESE SELECTIONS

Saint Marcelin De La "Mère Richard" & Toasted
Baguette & Honey
聖馬爾瑟蘭芝士 & 法包 & 蜜糖
+\$48

Hot Camembert With Toasted Baguette & Honey
熱溶金文畢 & 法包 & 蜜糖
+\$38

Comté Cheese 24 Months Toasted Baguette & Honey
康堤芝士 & 法包 & 蜜糖
+\$38

Cheese Platters With Baguette And 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
+\$88

LES PLATS À PARTAGER

FOR 2 PERSONS, TO SHARE

Skate Wing Cooked Teppan & Endives Comté Salade
- 400G
鐵板魔鬼魚 & 苦白菜沙律

Classic Dover Sole Cooked "Meunière" With Chef's Spices,
Lemon Butter & Creamed Spinach
- 800G
龍利魚 & 檸檬牛油 & 奶油菠菜

Yellow Chicken Cooked "Crapaudine" Basquaise Garnish
& Chicken Juice
- 1.2KG
黃油雞 & 巴斯克醬汁
+\$188 PER PERSON

Baby Lamb Shoulder From Pyrénées Softy Cooked,
Baby Lettuce Leaves & Charcoal Mash Potatoes
- 800G
炭燒慢煮小羊肩 & 香料 & 奶油生菜 & 炭香薯蓉
+\$188 PER PERSON

Wagyu Beef Rack M4 Cooked "Aux Aromates" with
Rocket Salad & French Bean "Fricassée"
- 1KG
M4斧頭扒 & 火箭菜沙律 & 法邊豆
+\$298 PER PERSON

DESSERT

Croffle With Salted Caramel & Normandy Milk Ice Cream
牛角酥窩夫 & 牛奶雪糕

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

Tonka Bean Crème Brûlée
法式焦糖燉蛋 & 零陵香豆

Lychee, Rose Petals & Raspberry Sorbet
荔枝 & 玫瑰嗜喱 & 覆盆子雪葩

Hot Chocolate Moelleux & Normandy Ice Cream
朱古力心太軟 & 牛奶雪糕
PREP TIME 15 MINS

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