



Set Menu 精選套餐

LE FOIE GRAS

香煎鴨肝伴無花果及紅酒洋蔥醬配意大利黑醋

Pan-fried duck foie gras, figs and onion marmalade with balsamic vinegar

OR

LA BETTERAVE

紅菜頭及青蘋果沙律配蜜糖芥茉汁

Beetroot and green apple salad with honey mustard dressing

LA SOUPE DU JOUR

是日精選湯

Soup of the day

LE CHEF VOUS RECOMMANDE

是日廚師精選

Chef's daily recommendation

OR

LE FLÉTAN

香煎比目魚柳伴時令蔬菜及甘筍蓉

Pan-fried halibut fillet with seasonal vegetables and carrot purée

OR

LE BŒUF

香烤肉眼扒配馬鈴薯 (另加 \$100)

Roasted rib eye steak with potatoes (Supplement \$100)

CAFÉ OU THÉ

咖啡或茶

House Blend Coffee or Tea

DESSERT 精選甜品 (Supplement 另加\$80)

LE PETIT GÂTEAU

每日小蛋糕配一球自選口味雪糕

One daily counter small cake with one scoop of ice cream

2-COURSE appetizer or soup and main course 兩道菜：前菜或湯及一款主菜 **HK\$498**

3-COURSE appetizer, soup, and main course 三道菜：前菜, 湯及一款主菜 **HK\$598**

SUPPLEMENT

Add \$160 a glass of Louis Roederer Collection 244 Champagne 另加 \$160 可享用香檳一杯 Louis Roederer Collection 244
Add \$98 for a glass of white wine 另加 \$98 可享用精選白餐酒一杯 Château Lagrange Les Fleurs du Lac, Bordeaux, France

Set menu from 套餐供應時間 11:00 – 20:00 All items are subject to 10% service charge 所有價目另加壹服務