



# ° DÉCOUVERTE °

Experience Chef's newest inspirations

## LE HOMARD BLEU BRETON

Brittany blue lobster, smoked trout "blanc-manger" & crispy tomato puffs

法國藍龍蝦配煙燻鱒魚奶凍及蕃茄脆片

### • LE KINMEDAI •

Searched golden eye snapper  
Edamame summer orange emulsion

OR

香煎金目鯛配枝豆橘子泡沫

### • LA PECHE DU JOUR •

[To share for two persons]  
Fish of the day [Add \$288 per person]

Chef Elzer 特選鮮魚 [加 \$288]

### • LE BOEUF WAGYU •

Charcoal grilled M8 tenderloin  
"Pommes soufflées" & citrus beef jus

OR

炭燒 M8 牛柳配香炸薯仔及傳統醬汁

### • LE NOIR DE BIGORRE •

Roasted Bigorre Pork  
Foie gras lime & vegetable fane

法國豬柳鵝肝卷配時令蔬菜

## LA TOMME DE LA PATTE D'OURS

Sherry jam & lettuce vinaigrette de Rose

法國羊奶芝士

## LE GIANDUJA BABA

Hazelnut gianduja, chocolate baba, cocoa liquor & sorbet

榛子朱古力蛋糕配可可酒及雪葩

5 Courses 1,888.-

Wine Experience 5 Glasses 1,288.-

**[LAST ORDER 8PM]**

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

All menus are subjected to change due to seasonality.

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