



°ÉLÉGANCE°

3 Courses \$788 • 4 Courses \$988

Wine Experience • 3 glasses \$488 • 4 glasses \$688

STARTERS

French white asparagus with raspberry, mustard sauce

法國白蘆筍及紅桑子配芥末油醋

Or

Bottarga with Gamberoni prawn, crunchy baby artichoke & pistachio

意大利生紅蝦配烏魚子, 雅枝竹及開心果

Or

Pan-seared Normandy scallop, confit scallop roe with roasted scallion velouté

香煎諾曼第海扇貝配炭烤青蔥蓉湯

THE MAIN COURSE

Amadai fish with Tel Aviv spices, broccolini & seaweed "beurre blanc"

香煎馬頭魚配西蘭花苗及海藻奶油

Or

Savoy cabbage with smoked foie gras, hazelnut & sherry jus

法式燉甘藍捲雞胸配煙燻鴨肝及雪莉酒醋

Or

Charcoal grilled venison loin with home-made sausage,

smoked baby carrot condiment

炭烤鹿肉柳配自製鹿肉腸

SWEET DELICACIES

Provençal almond parfait, citrus composition & herb sorbet

柑桔檸檬杏仁芝士蛋糕配香草雪葩

Or

Pistachio soufflé, caramelized pistachios & Gauloise ice-cream

西西里開心果梳乎厘配芳草酒雪糕

[15 min cooking preparation]



° À LA CARTE °

LE CAVIAR OSCIÈTRE PERSEUS NO.2

Brittany razor clams "à la marinière", "No.2 Superior Oscière"

法國蠔子配魚子醬忌廉

\$788

L'OURSIN D'HOKKAIDO

Hokkaido sea urchin, gamberoni prawn & crunchy fennel

北海道海膽配紅蝦及香脆小茴香

\$1,288

LE CAVIAR PERSEUS NO.7 AMUR BELUGA AFFINÉ 6 MOIS

Grilled red prawns "Carabineros", "bavaroise onctueuse" & caviar

西班牙紅蝦配魚子醬

\$688

• LE BŒUF M9 WAGYU MARINÉ ET GRILLÉ •

Charcoal grilled M9 Wagyu beef, braised oyster blade with Vadouvan sauce

炙燒澳洲和牛配慢燉牛肩頰及香料奶酪

\$888

• LA VOLAILLE RÔTIE AUX AROMATES •

Roasted whole yellow chicken

caramelised onions & potato "Déclinaison"

烤黃油雞配香草薯仔配梳乎厘薯及薯仔泡沫

[To share for two persons]

\$988

LES FROMAGES DE NOTRE CELLIER

L'Envol cheese cellar selection

特選法國芝士拼盤

\$280

SOLEIL A NICE

Vanilla rice pudding, tea sorbet, espuma & fresh pomelo

雲呢拿米布甸配尼斯洋甘菊雪葩及柚子

\$388

LA CABOSSE DUARTA

Chocolate from Dominican Republic,

lemongrass essence, dark chocolate & mucilage sorbet

多明尼加朱古力鳥巢配可可豆雪芭

\$288