



## ° MENU DU PRINTEMPS °

### LE CRABE ROYAL

Hokkaido King crab with Ebisu oyster "blanc manger" & waffle

北海道帝王蟹配惠比壽生蠔及鬆餅

### LES ESCARGOTS

"Helix Aspersa Petit Gris" snails,

Fricassée of Fontaine watercress, parsley chicken jus & garlic

法國田螺配水芥菜珍珠麵糰

### ● LE HOMARD ●

Steamed rock lobster,

squid, fennel salad & bisque

蒸岩龍蝦及烏賊配茴香沙律及蝦頭泡沫

OR

### ● LE PIGEON FAÇON BIGARADE ●

Grilled Brittany pigeon breast,

confit leg, endive & "bigarade" sauce

炙燒法國乳鴿配慢燉苦白菜與香橙醬汁

### L'AMANDE DE PROVENCE

Provençal almond parfait, citrus composition & herb sorbet

柑桔檸檬杏仁芝士蛋糕配香草雪葩

4 Courses 1,688.-

Wine Experience 4 Glasses 1,488.-

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

All menus are subjected to change due to seasonality.