



°SIGNATURE°

Take-off on a breakaway with an exquisite menu

LE CAVIAR OSCIETRE PERSEUS NO.2

Brittany razor clams "à la marinière", "No.2 Superior Oscietre"
法國蠔子配魚子醬忌廉

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

LA TARTE TATIN DE MORILLES

Morel mushroom "tarte tatin" with sweetbread & "Château-Chalon" sauce
千層羊肚菌配小牛胸腺及黃酒醬汁

LE BAR DE LIGNE

Line-caught sea bass cooked on the bone & spices from Tel Aviv
法國海鱸魚配秘製香料

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

LES FROMAGES DE NOTRE CELLIER

L'Envol cheese selection
特選法國芝士拼盤

Additional course \$280 • Cheese wine pairing \$288

LA DOUCEUR SURPRISE

Our pastry chef's surprise delicacy
精選時令甜品

• 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

OR

• LA PISTACHE DE BRONTE •

Pistachio soufflé,
caramelized pistachios & Gauloise ice-cream
西西里開心果梳乎厘配芳草酒雪糕

Chef's Signature 2,588.-

Wine Experience 7 Glasses 1,788.-

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

All menus are subjected to change due to seasonality.