

CAVIAR & OYSTER 魚子醬及生蠔

Gillardeau No.2 oyster, 1 piece	98	吉拉多No.2 生蠔 1 隻
David Hervé Royale No.2 oyster, 1 piece	78	大衛赫維皇室No.2生蠔 1 隻
Oyster platter (Gillardeau 3 pieces, Royale 3 pieces)	508	生蠔拼盤 (吉拉多生蠔 3 隻, 大衛赫維皇室生蠔 3 隻)
W3 Superior oscietra No.2 caviar (30g)	1088	奧賽嘉No.2 鱈魚子醬 (30克)

GOLD STARTERS 冷頭盤

Burrata cheese, Parma ham, rocket leaves and aged balsamic	198	布拉塔芝士、巴馬火腿、芝麻菜、陳年意大利黑醋
Organic butter lettuce salad, anchovy in vinegar, caper vinaigrette	158	有機牛油生菜沙律、醋漬鯷魚、水瓜柳醋汁
 Mediterranean salad, avocado, cucumber and Feta cheese	168	地中海沙律、牛油果、青瓜、羊奶芝士 
Barely cooked Obsiblu shrimp, smoked pear, superior caviar	258	輕灼藍寶石蝦、煙燻香梨、頂級魚子醬
  Glazed smoked salmon, pickles, beetroot and apple purée	208	煙燻三文魚、醃菜、甜菜頭蘋果蓉  
Classic hand-chopped beef tartare and Parmesan crisp	238	手切牛肉他他、巴馬臣芝士脆片

WARM STARTERS & SOUP 溫頭盤及湯

Lobster bisque, tiger prawn, green peas	188	龍蝦濃湯、虎蝦、青豆
Frog legs `à la Meunière`, parsley sauce	228	法式香煎田雞腿、歐芹汁
 Grilled octopus, crushed potato, lemon, crème fraîche	238 / 388	扒八爪魚、薯蓉、檸檬、鮮奶油 
Seared Hokkaido scallops, fennel, celery, shellfish emulsion	208 / 358	煎北海道帶子、茴香、芹菜、海鮮汁
Parisian Croque Monsieur, greens, cornichons	158 / 248	巴黎火腿芝士三文治、沙律菜、酸瓜

PASTA & RISOTTO 意粉

 Mezze Maniche pasta, variations of pork	198	手工短管意粉、豚肉 
Mantecato-style cod ravioli, leeks and shellfish cream	228	鱈魚綿餡意式雲吞、香葱、海鮮汁
Pasta with Wagyu beef Bolognese, aged Parmesan	228	手工扁意粉、和牛肉醬、陳年巴馬臣芝士
 Acquerello risotto, roasted pumpkin, sage, toasted seeds	188	特級意式燴飯、焗南瓜、鼠尾草、烤香籽 
* Gluten free available upon request		
* 可應要求提供無麩質食品		

MAIN COURSES 主菜

 Roasted organic Scottish salmon, grilled bok choy, pepper coulis	298	焗蘇格蘭有機三文魚、燒白菜、紅椒汁 
Pan-roasted filet of Chilean seabass, cabbage, brown butter sauce	328	香煎智利海鱸魚、椰菜、法式牛油汁
 Whole salt-crusted gilthead seabream, gremolata	668	鹽焗原條金頭鯛、意式香草醬 
Organic French chicken breast, glazed vegetables, natural jus	268	香煎法國有機雞胸肉、時蔬、原汁
Pistachio and herb crusted rack of lamb, herb condiment	408	開心果香草焗羊架、香草醬
 French duck leg confit, fermented grapes, glazed turnips	428	油封鴨腿、腌提子、糖漬蘿蔔 
Grilled Prime US striploin, peppercorn sauce (280g)	588	美國頂級西冷牛扒、黑胡椒汁(280克)

SIDES 配菜

Brussel sprouts with crispy bacon	78	椰菜仔、脆培根
Sautéed mixed mushrooms	78	炒季節野菌
Roasted assorted vegetables	88	燒有機雜菜
Mashed potato	78	香滑薯蓉
French fries	68	薯條
Garden salad	68	田園沙律

DESSERTS 甜品

 Signature ice cream trolley	218	風雅廚雪糕車 
Blackberry and citrus `salad`, roasted almond and aged balsamic	98	黑莓柑橘鮮果沙律、烤杏仁、陳年意大利黑醋
 Salted caramel and hazelnut soufflé	128	海鹽焦糖榛子梳乎厘 
Pistachio millefeuille	108	開心果千層酥
Chocolate and dark ale composition, barley ice cream	98	朱古力黑啤協奏曲、大麥雪糕

Signature dish  廚師推介

Vegetarian  素食

Contains sustainable seafood  含可持續發展海產

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