

# laTABLE

French Brasserie

## SEAFOOD AND SCENTED TEA SET DINNER

海鮮香茗晚餐

2/3 – 30/4/2026

### Seafood and Mint Tea Aspic

Edible flower

海鮮薄荷茶凍

食用花

### Lobster and Salami Ravioli

Hibiscus, matcha powder, heirloom tomatoes, pickled blackberries

龍蝦沙樂美腸雲吞

洛神花、抹茶粉、古早番茄、浸漬黑莓

### Jasmine Chrysanthemum Tea Consommé

茉莉菊花茶清湯

### Citrus Sorbet

柑橘雪葩

### Grilled US Beef Tenderloin

Cepes, zucchini flower, Long Jing tea and aged tangerine peel jus

扒美國牛柳

牛肝菌、櫛瓜花、龍井陳皮肉汁

or 或

### Pan-fried King Salmon

Butterfly pea flower jelly, baby carrots, Earl Grey tea foam

香煎帝皇三文魚

蝶豆花啫喱、甘筍苗、伯爵茶泡沫

### Rose Strawberry Mousse

English breakfast tea mille-feuille

玫瑰士多啤梨慕絲

英式早餐茶千層酥

每位 HKD680 per person

Please advise our associates if you have any food allergies.

Price is subject to 10% service charge.

如您對任何食物有過敏反應，請通知服務員相關資料。

以上價目須另加一服務費。