

# la TABLE

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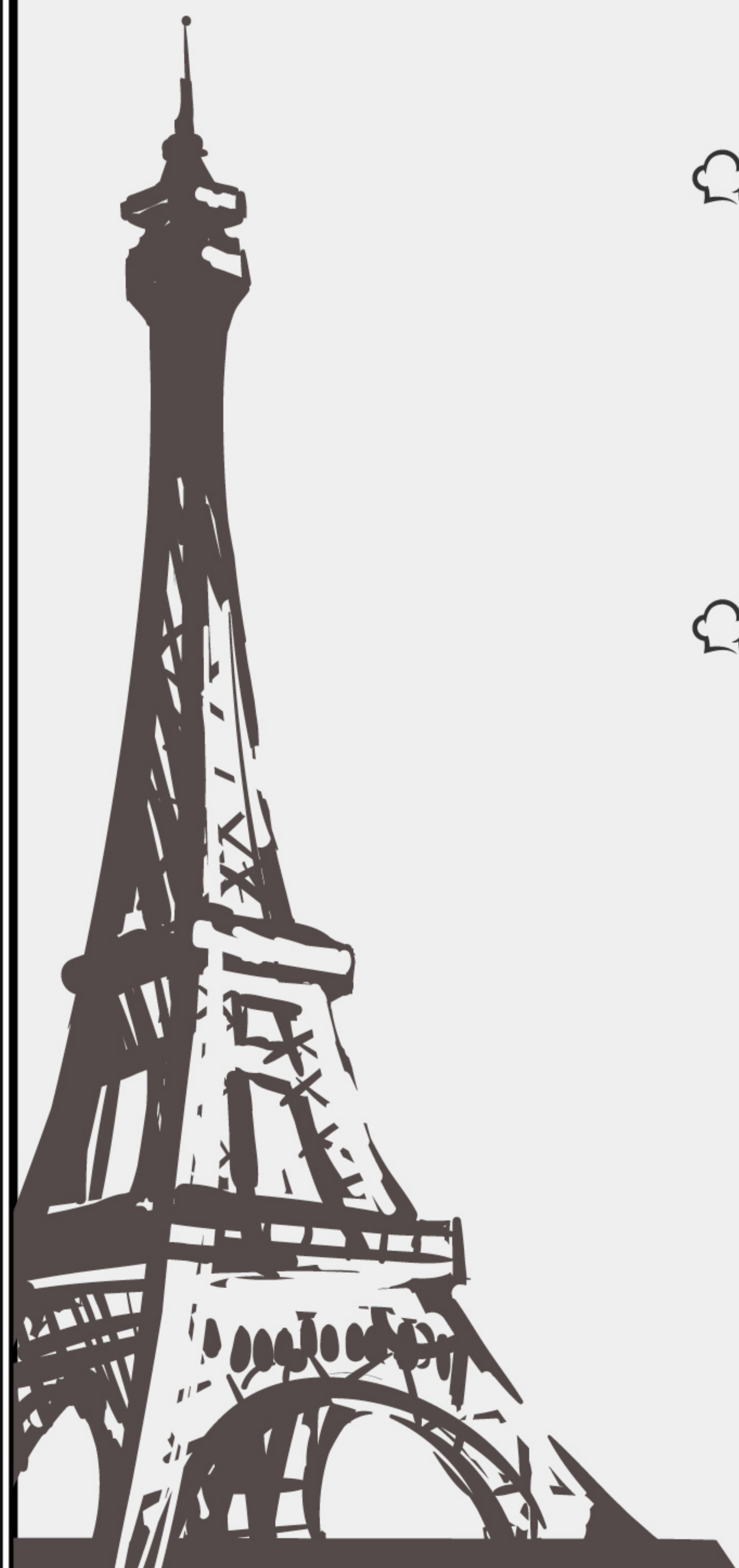
French Brasserie



# STARTER 前菜

HKD

-  **Classic French Onion Soup** 130  
Gruyère cheese  
法式洋葱湯
-  **Cream of Mushroom Soup** 130  
Croutons, basil oil  
蘑菇忌廉湯  
麵包脆粒、羅勒油
-  **Cognac Lobster Bisque** 150  
Tarragon cream  
干邑龍蝦湯  
龍蒿草、法式忌廉
-  **La Table Garden Salad** 170  
Organic mesclun greens, butternut squash, avocado, cherry tomatoes,  
tarragon vinaigrette  
La Table 田園沙律  
有機雜菜、胡桃南瓜、牛油果、車厘茄、龍蒿草油醋汁
-  **Mozzarella Cheese** 190  
Heirloom tomatoes, rocket leaves, pesto sauce  
意大利水牛芝士  
古早番茄、火箭菜、香草醬
- Sous Vide Salmon with Exotica Umami** 190  
Pickled cucumber  
「EX M」真空慢煮三文魚  
醃青瓜
-  **Escargots de Bourgogne** 190  
Parisian butter, toasted baguette  
紅酒焗田螺  
蒜蓉香草牛油、烤法包
- Spanish Octopus Confit** 190  
Cherry tomatoes, mashed potato, green peas  
油封西班牙八爪魚  
車厘茄、薯蓉、青豆
-  **Seared French Duck Foie Gras** 230  
Figs, pear jam, brioche  
香煎法國鴨肝  
無花果、香梨醬、牛油麵包
- Classic Steak Tartare** 250  
經典生牛肉他他
- Deep-fried Crab Cake** 280  
Crabmeat, fresh parsley, crab roe, yuzu aioli  
炸蟹餅  
蟹肉、芫茜、蟹籽、柚子蒜蓉汁
- 48-month Iberico Bellota Ham with Melon** 290  
48 個月西班牙黑毛豬風乾火腿配蜜瓜



Please advise our associates if you have any food allergies. 如您對任何食物有過敏反應，請通知服務員相關資料。

All prices are subject to 10% service charge. 以上價目均須另加一服務費。

 Vegetarian 素菜

 Signature dish 招牌菜式

# ENTRÉE 主菜

HKD



## French Duck Leg Confit

350

Pearl barley, caramelised orange, sage

油封法國鴨腿

洋薏米、焦糖香橙、鼠尾草

## Roast Iberico Pork Chop

380

Green apple, red cabbages, cider cream sauce

烤焗西班牙黑毛豬扒

青蘋果、紅椰菜、蘋果酒忌廉汁

## Exotica Umami Braised Prime Beef Short Rib

380

Baby carrots, French beans, cherry tomatoes

「EX M」燴美國頂級牛小排

甘筍苗、法邊豆、車厘茄

## Exotica Umami Braised Lamb Shank

380

Celery, zucchini, lotus root chips

「EX M」燴羊膝

西芹、意大利青瓜、蓮藕脆片



## Pan-fried New Zealand King Salmon Fillet

430

Creamy leek, green beans, salmon roe

香煎紐西蘭帝皇三文魚柳

忌廉韭蔥、青豆、三文魚子

## Grilled Australian Lamb Chop

430

Celeriac, pistachio purée, rosemary jus

香煎澳洲羊扒

芹菜根、開心果蓉、迷迭香燒汁



## Grilled Australian M5 Wagyu Beef Rib Eye

520

Gratin potatoes, heirloom baby carrots, bordelaise jus

扒澳洲 M5 和牛肉眼

忌廉焗薯片、古早甘筍、乾葱紅酒燒汁

## Grilled Boston Lobster

680

Squid ink pasta, herbs butter, fresh basil

扒波士頓龍蝦

墨魚汁意大利麵、香草牛油、鮮羅勒葉



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Signature dish 招牌菜式

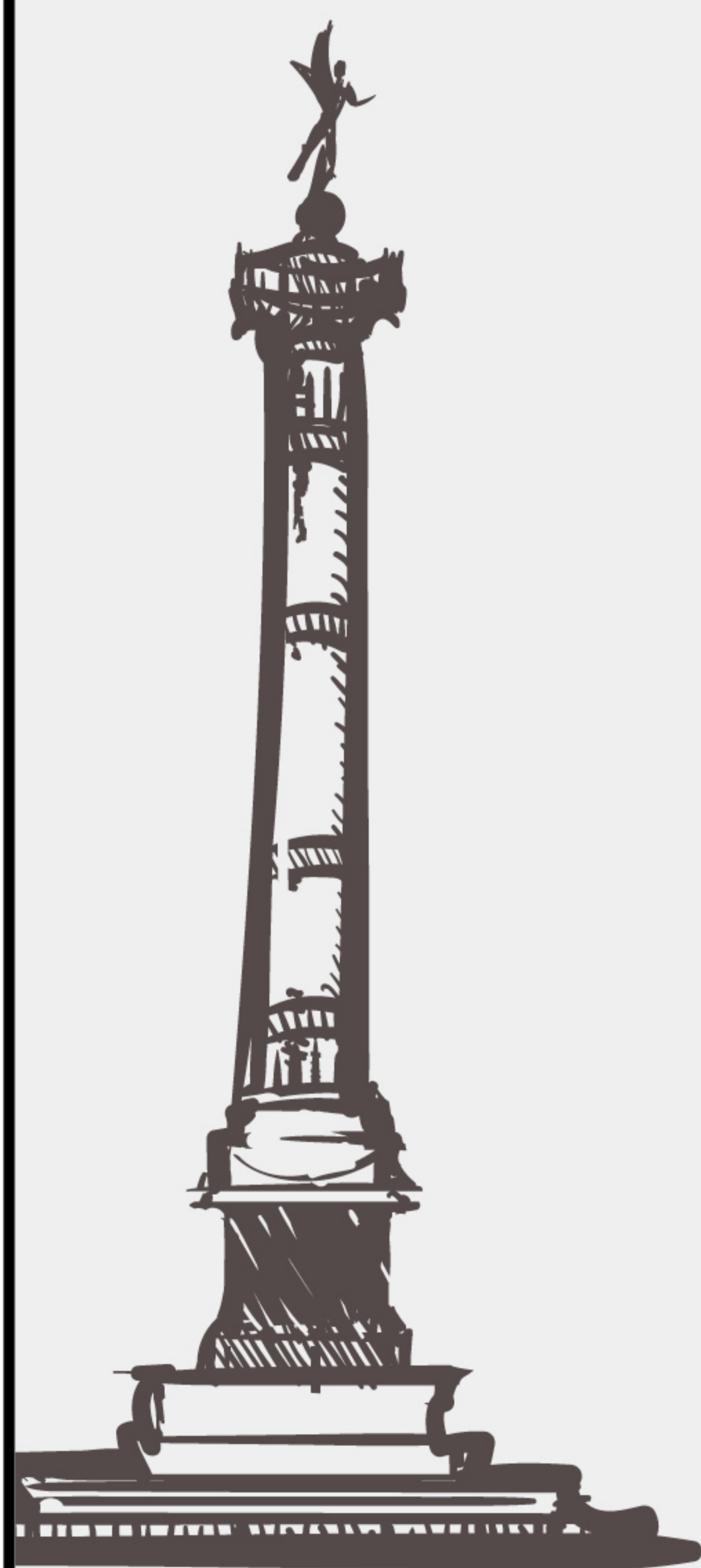
# FOR SHARING 共享佳餚

serve 3 to 4 people  
供三至四人用

	HKD
 <b>Roast Dry Aged Local Tin Hong Chicken</b> Seasonal vegetables, morel jus or Exotica Umami sauce 烤熟成本地田香雞 時令蔬菜、羊肚菌燒汁或「EX M」醬汁	980
 <b>Rack of Lamb Provencal</b> Seasonal vegetables, morel jus or Exotica Umami sauce 法式寶雲酥羊架 時令蔬菜、羊肚菌燒汁或「EX M」醬汁	1,080
 <b>Roast US Prime Beef Tomahawk</b> Seasonal vegetables, morel jus or Exotica Umami sauce 烤美國頂級箭斧牛扒 時令蔬菜、羊肚菌燒汁或「EX M」醬汁	1,400

# SIDE 配菜

	HKD
<b>Creamy Mashed Potato</b> Parmesan cheese 香滑薯蓉 巴馬臣芝士	70
<b>French Beans</b> Red onion 法邊豆 紅洋蔥	80
<b>White Bottom Mushrooms</b> 白蘑菇	80
<b>Green Asparagus</b> Clarified butter 青蘆筍 清牛油	120



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 Vegetarian 素菜

 Signature dish 招牌菜式

# DESSERT 甜品

HKD

## Strawberry Mille Feuille

士多啤梨千層酥

130



## Mont Blanc

蒙布朗栗子餅

130

## Seasonal Fruit Salad

時令鮮果沙律

130



## French Apple Tart

Vanilla ice cream

法式蘋果撻

雲呢拿雪糕

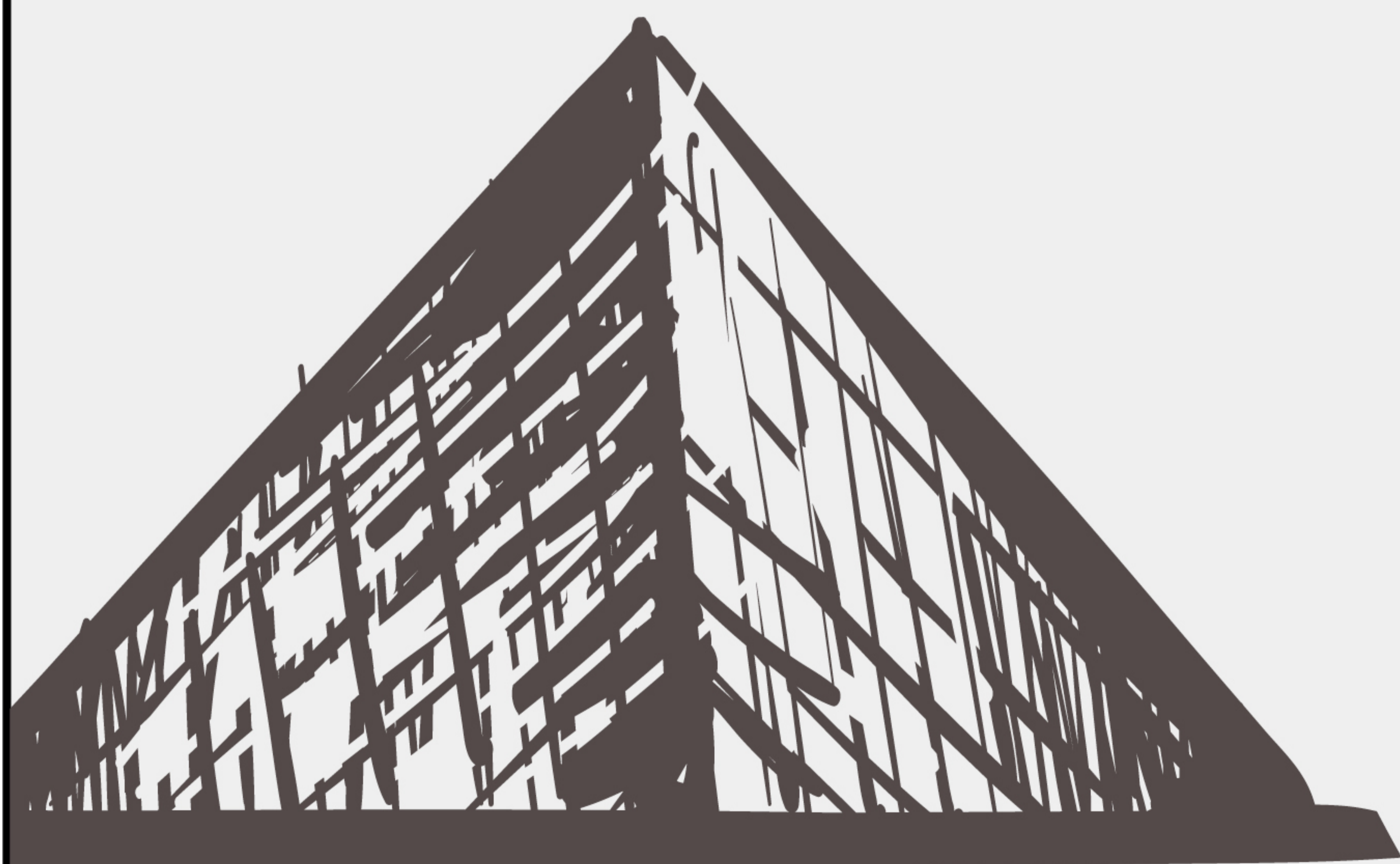
130



## Pistachio Chocolate Paris Brest

開心果朱古力泡芙

130



Vegetarian 素菜



Contains nuts 含果仁



Signature dish 招牌菜式

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# BEVERAGE 飲料

HKD

## COFFEE & TEA 咖啡及茶

Coffee, Cappuccino, Latte, Espresso, Decaffeinated Coffee, English Breakfast, Earl Grey, Peppermint, Chamomile 75

## WATER 水

Evian (330ml) 70  
Evian (750ml) 95  
Perrier (330ml) 70  
Saint-Géron (750ml) 95

per glass  
每杯

## Port 砵酒

Graham's 20 Years Old Tawny Port (60ml) 98  
Graham's 10 Years Old Tawny Port (100ml) 130

## Scotch Whisky 蘇格蘭威士忌

Balvenie DoubleWood 12 Years 110  
Macallan 12 Years, Sherry Oak 110  
Ardbeg 10 Years 125  
Macallan 18 Years, Sherry Oak 290

## Japanese Whisky 日本威士忌

Hibiki Harmony 130  
Yamazaki 12 Years 280

## Cognac 干邑

Rémy Martin Club 95  
Martell Cordon Bleu 230  
Hennessy X.O. 230

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Discount is not applicable to alcoholic beverages. 含酒精飲料不設任何折扣優惠。

Please approach our associates for master wine list. 如欲查看主酒單，請向服務員查詢。

# BEVERAGE 飲料

	per glass 每杯	per bottle 每瓶
<b>Champagne &amp; Sparkling 香檳及氣泡酒</b>		
Zonin Prosecco Brut NV, Italy	75	290
Lanson Le Black Création Brut NV	130	480
<b>White Wine 白葡萄酒</b>		
Chardonnay, Ubertas Small Batch, Barossa Valley	75	290
Riesling, Schloss Vollrads Kabinett, Rheingau	90	360
Chablis, Le Domaine d'Henri Saint Pierre, Bourgogne	95	380
Sancerre, Domaine Laporte, Loire Valley	95	380
<b>Red Wine 紅葡萄酒</b>		
Cabernet Shiraz, Ubertas Native Guardian, Barossa Valley	75	290
Jeanne Gaillard La dernière Vigne IGP Collines Rhodaniennes, Rhone Valley	90	360
Château Haut-Brisson, Bordeaux	95	380
Pinot Noir, Jean-Claude Boisset Les Ursulines, Bourgogne	95	380
<b>Cocktails 雞尾酒</b>		
Old Fashioned	75	
Manhattan	75	
Negroni	75	
Mojito	75	
Kir Royal	130	
	380ml 380 毫升	700ml 700 毫升
<b>Draught Beers 生啤</b>		
Suntory The Premium Malt's Gold, Japan	55	80
Suntory The Premium Malt's Black, Japan	55	80

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