

la TABLE

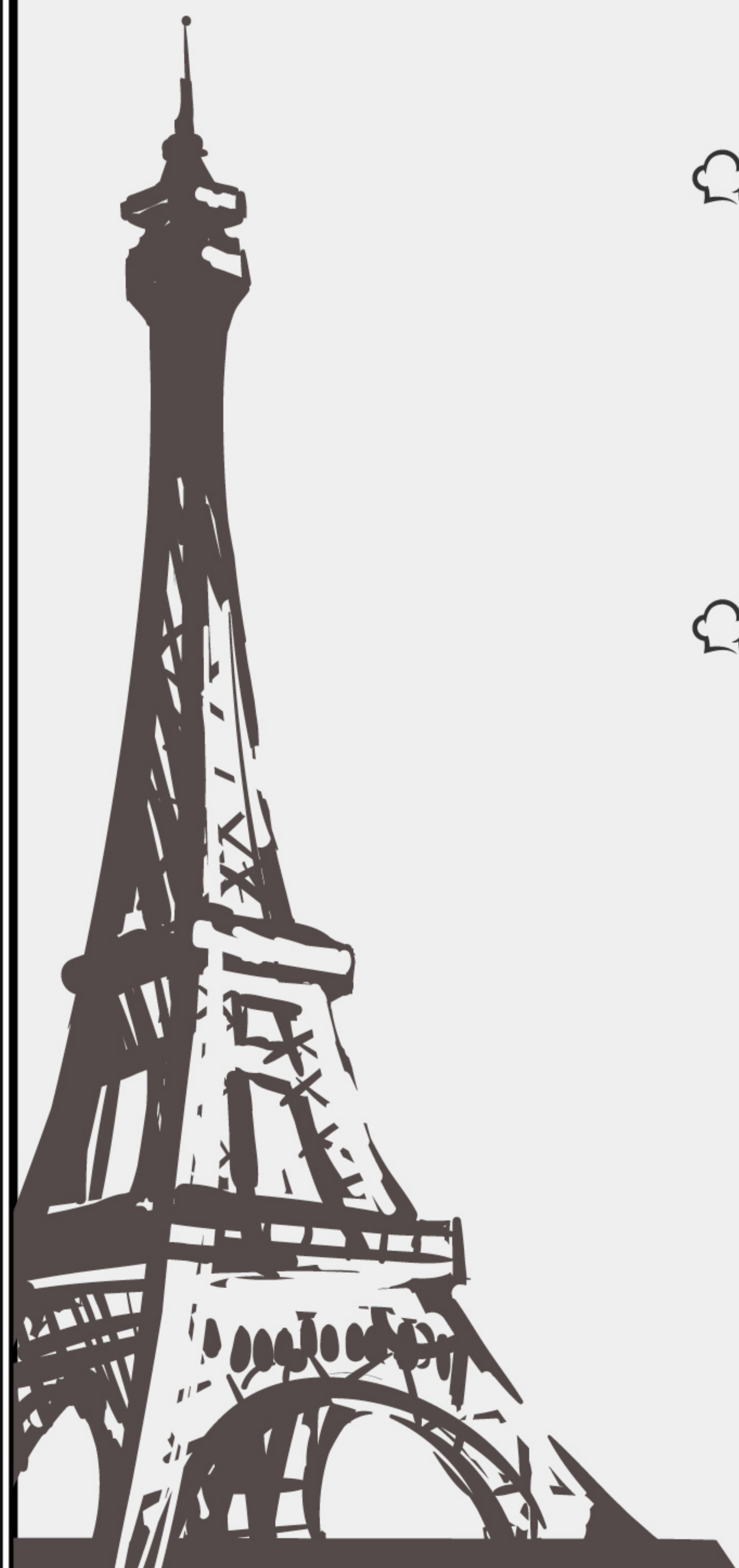
French Brasserie



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

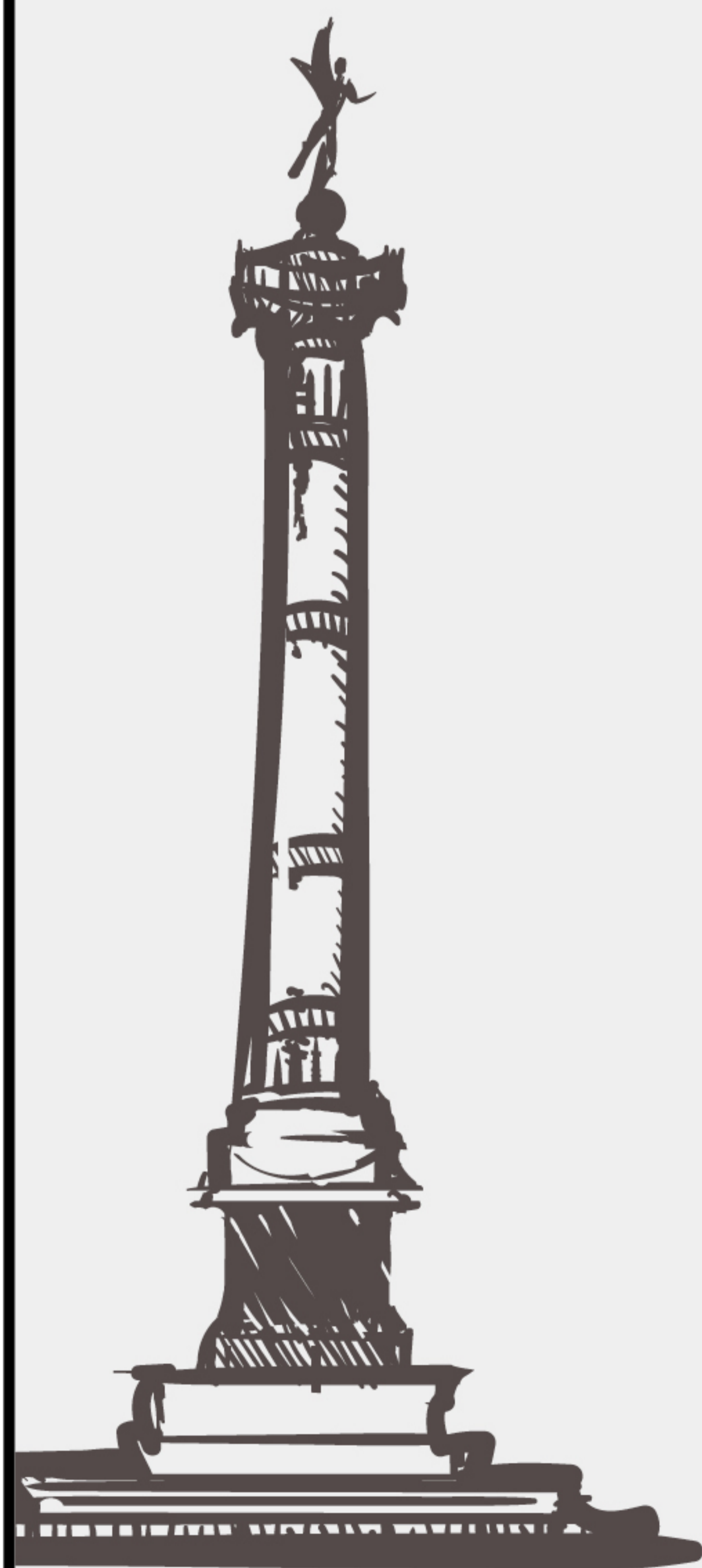
FOR SHARING 共享佳餚

serve 3 to 4 people
供三至四人用

- | | HKD |
|--|-------|
|  Roast Dry Aged Local Tin Hong Chicken
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 |
|  Rack of Lamb Provencal
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 |
|  Roast US Prime Beef Tomahawk
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 |
|---|-----|
| Creamy Mashed Potato
Parmesan cheese
香滑薯蓉
巴馬臣芝士 | 70 |
| French Beans
Red onion
法邊豆
紅洋葱 | 80 |
| White Bottom Mushrooms
白蘑菇 | 80 |
| Green Asparagus
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

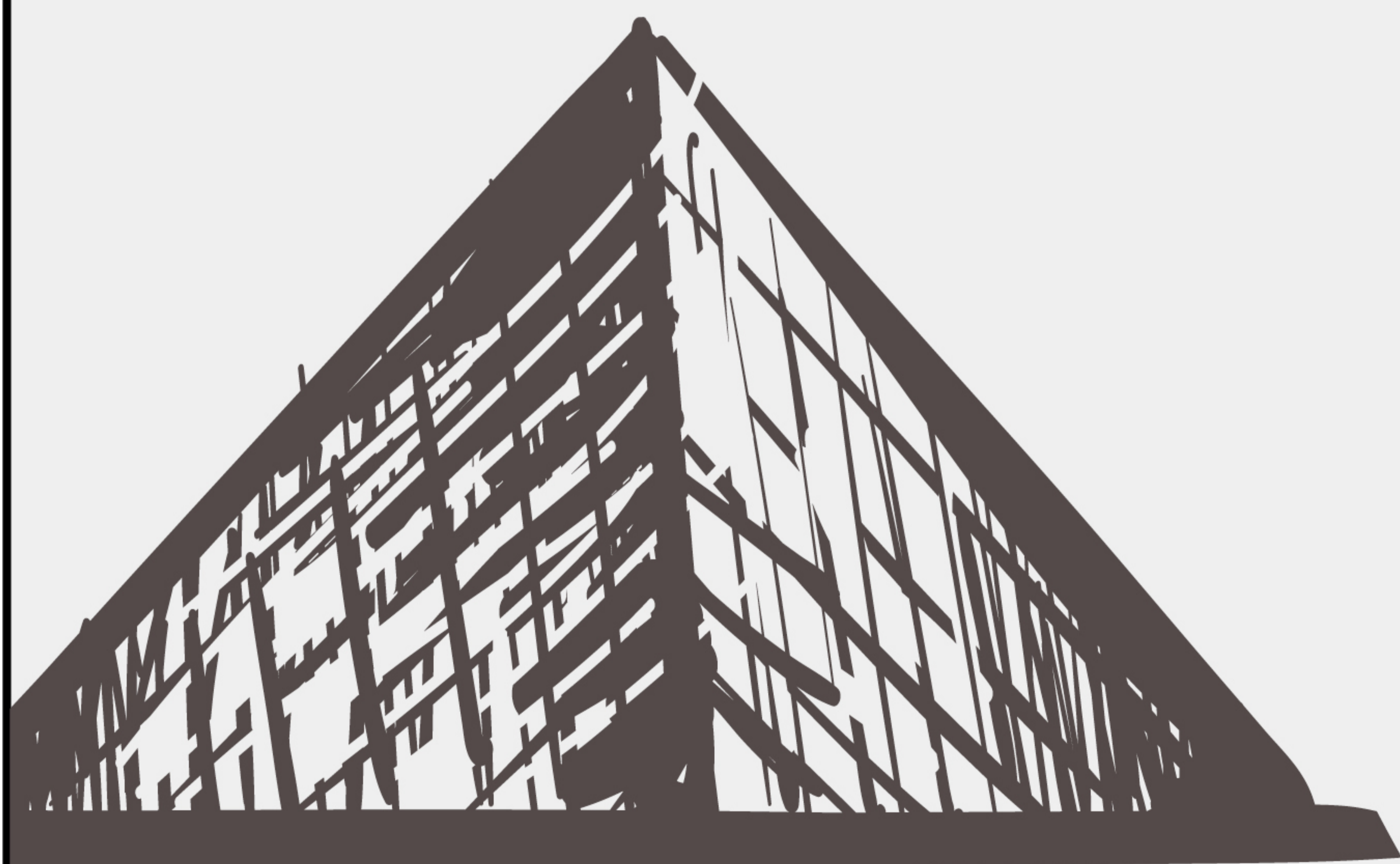
130



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
Champagne & Sparkling 香檳及氣泡酒		
Zonin Prosecco Brut NV, Italy	75	290
Lanson Le Black Création Brut NV	130	480
White Wine 白葡萄酒		
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
Red Wine 紅葡萄酒		
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
Cocktails 雞尾酒		
Old Fashioned	75	
Manhattan	75	
Negroni	75	
Mojito	75	
Kir Royal	130	
	380ml 380 毫升	700ml 700 毫升
Draught Beers 生啤		
Suntory The Premium Malt's Gold, Japan	55	80
Suntory The Premium Malt's Black, Japan	55	80

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