

la TABLE

French Brasserie



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EXOTICA UMAMI TASTING SET MENU

「EX M」特色調味醬油嚐味套餐

Abalone and Ice Plant Salad with Exotica Umami Dressing

「EX M」鮑魚冰菜沙律

Onsen Egg and Serrano Ham with Exotica Umami

「EX M」溫泉蛋伴西班牙風乾火腿

Pan-fried Black Cod with Barley Ragout and Exotica Umami

「EX M」香煎鱈魚伴香草燴薏米

Grilled US Beef Fillet with Exotica Umami Gravy

扒美國牛柳伴「EX M」肉汁

Chocolate Mousse with Peanut Brittle and Exotica Umami

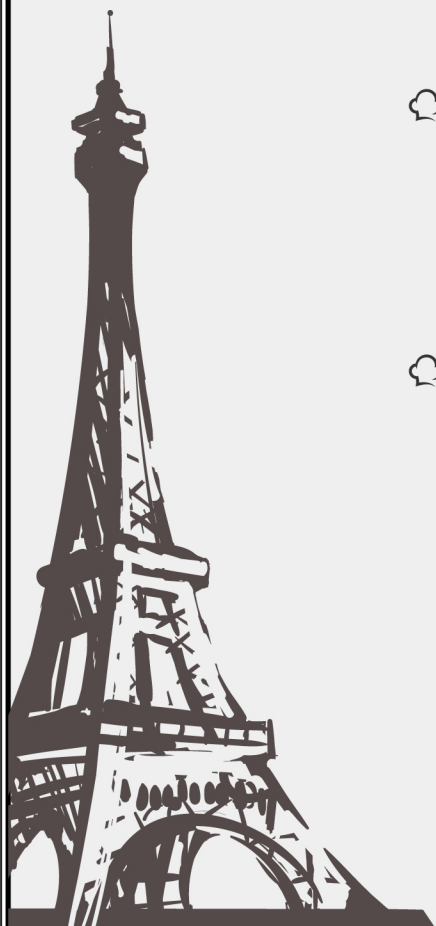
「EX M」朱古力慕絲伴花生脆糖

HKD1,200 per person
每位 HKD1,200

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。

Price is subject to 10% service charge. 以上價目須另加一服務費。

STARTER 前菜



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

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 Vegetarian 素菜

 Signature dish 招牌菜式

ENTRÉE 主菜



French Duck Leg Confit

Pearl barley, caramelised orange, sage

油封法國鴨腿

洋薏米、焦糖香橙、鼠尾草

HKD

350

Roast Iberico Pork Chop

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

380

Exotica Umami Braised Prime Beef Short Rib

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

380

Exotica Umami Braised Lamb Shank

Celery, zucchini, lotus root chips

「EX M」燴羊膝

西芹、意大利青瓜、蓮藕脆片

380



Pan-fried New Zealand King Salmon Fillet

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

430

Grilled Australian Lamb Chop

Celeriac, pistachio purée, rosemary jus

香煎澳洲羊扒

芹菜根、開心果蓉、迷迭香燒汁

430



Grilled Australian M5 Wagyu Beef Rib Eye

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

520

Grilled Boston Lobster

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

680



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Signature dish 招牌菜式

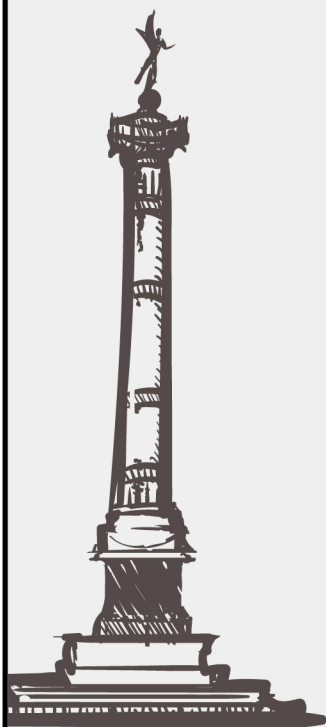
FOR SHARING 共享佳餚

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
紅洋蔥 | 80 |
| | White Bottom Mushrooms
白蘑菇 | 80 |
| | Green Asparagus
Clarified butter
青蘆筍
清牛油 | 120 |



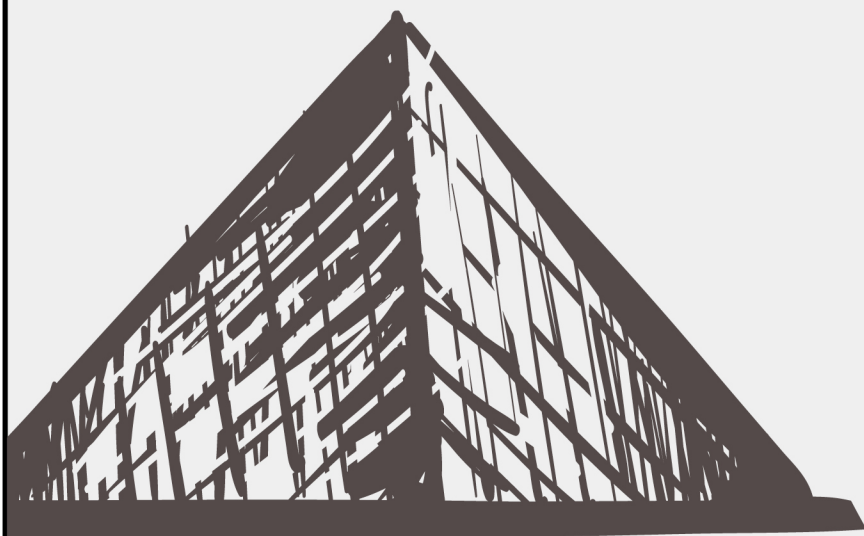
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 Vegetarian 素菜

 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



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 Vegetarian 素菜

 Contains nuts 含果仁

 Signature dish 招牌菜式

BEVERAGE 飲料

HKD

COFFEE & TEA 咖啡及茶

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

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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