

# la TABLE

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French Brasserie



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## WAGYU BEEF SET DINNER

和牛晚膳套餐

1/8 – 30/9/2024

### A5 Kagoshima Wagyu Beef Tartare

A5 鹿兒島和牛他他

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### Goulash Soup

匈牙利牛肉湯

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### La Table Cornish Pasty

Braised Wagyu beef, wild mushrooms, duck foie gras, black truffle

La Table 牛肉餡餅

燴和牛、野菌、鴨肝、黑松露

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### Sous Vide Australian M5 Wagyu Beef Tenderloin

Grilled Pacific swordfish, red wine glazed cabbages, fresh mango salsa

真空慢煮澳洲 M5 和牛牛柳

烤太平洋劍魚、紅酒燴椰菜、香芒沙律

*Cabernet Sauvignon/ Merlot, Plantagenet Three Lions 2019, Australia*

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### Hokkaido Cheesecake

Port wine pear, pistachio cream, vanilla mango coulis

北海道芝士蛋糕

甜酒燴梨、開心果忌廉、雲呢拿芒果醬

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### Coffee or Tea

咖啡或茶

每位 HKD988 per person

including a glass of red wine

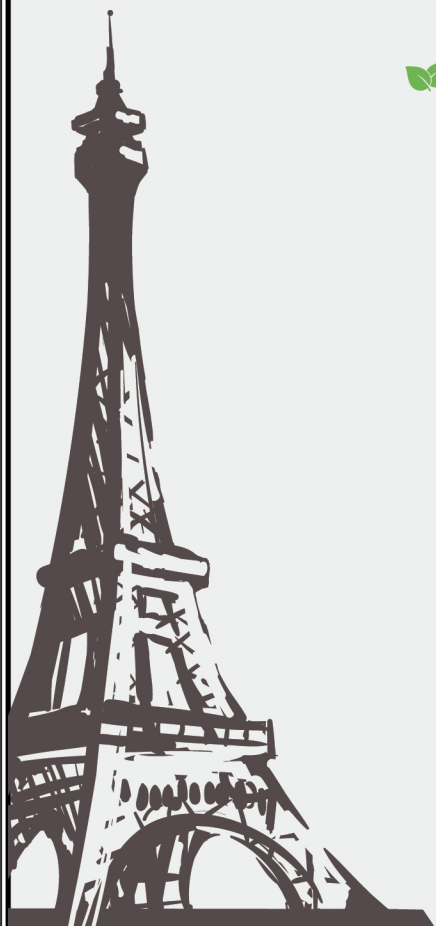
包括紅酒一杯

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
 <b>Ripe Tomato Consommé</b> Basil, heirloom cherry tomatoes 鮮番茄清湯 羅勒、古早車厘茄	138
 <b>Cream of Mushroom Soup</b> Croutons, pesto oil 蘑菇忌廉湯 麵包脆粒、香草油	168
<b>French Onion Soup</b> Gruyère cheese 芝士焗洋葱湯	188
<b>Lobster Bisque</b> Tarragon cream 龍蝦湯 龍蒿草法式忌廉	250
<b>Escargots de Bourgogne</b> Parisian butter, toasted baguette 紅酒焗田螺 蒜蓉香草牛油、烤法包	198
<b>Steak Tartare</b> Chives, shallots, gherkins, capers, Dijon mustard, quail egg, toasted baguette 生牛肉他他 細香葱、乾葱、酸青瓜、酸豆、法國芥末、鵝鶉蛋、烤法包	238
 <b>Burrata Cheese</b> Heirloom tomatoes, aged balsamic vinegar, olive oil 意大利水牛芝士 古早番茄、陳醋、橄欖油	238
<b>Bayonne Ham</b> Melon, rocket leaves 法國巴約風乾火腿 蜜瓜、火箭菜	258
<b>Romaine Salad</b> Grilled prawns, croutons, aged Parmesan cheese, creamy anchovy dressing 羅馬生菜沙律 扒大蝦、麵包脆粒、陳年巴馬臣芝士、銀魚柳醬	278
<b>Nicoise Salad</b> Cajun tuna, quail eggs, cherry tomatoes, French beans 尼斯沙律 吞拿魚、鵝鶉蛋、車厘茄、法邊豆	298
<b>Goose Foie Gras Terrine</b> Toasted brioche, port jelly, pear chutney 鵝肝醬 烤法式牛油軟包、砵酒啫喱、香梨蓉	298
<b>Ibérico Bellota Charcuterie</b> Lomo, salchichón, 48-month ham 西班牙橡果黑毛豬冷肉拼盤 風乾豬脊肉、風乾豬肉腸、48個月風乾火腿	378
<b>Chilled Seafood Tower</b> Boston lobster, crab legs, brown crab, mussels, prawns, lemon, cocktail sauce 凍海鮮塔 波士頓龍蝦、蟹腳、麵包蟹、青口、海蝦、檸檬、海鮮醬	668



# ENTRÉE 主菜

HKD



## Croque Madame

Ham, Comté cheese, Béchamel sauce, fried egg  
法式烤焗三文治  
火腿、康堤芝士、白汁、煎雞蛋

228

## Fettuccine Aglio e Olio

Porcini mushrooms, semi-dried tomatoes, aged Parmesan cheese  
香蒜橄欖油意大利闊麵  
牛肝菌、半風乾番茄、陳年巴馬臣芝士

298

## Soft Shell Crab Risotto

Saffron, zucchini, aged Parmesan cheese  
軟殼蟹意大利燉飯  
番紅花、意大利青瓜、陳年巴馬臣芝士

298

## Roast Spring Chicken

Herb-roast potatoes, carrots, garlic jus  
香烤春雞  
香草薯角、甘筍、蒜香燒汁

298

## Mussels Marinière

Thyme, parsley, French fries  
白酒煮青口  
百里香、番茜、炸薯條

298

## Pan-fried Garoupa Fillet

Fennel, tomatoes, zucchini, saffron sauce  
香煎石斑魚柳  
茴香、番茄、意大利青瓜、番紅花

298



## Australian Wagyu Beef Burger

Lettuce, tomato, Provolone cheese, bacon, fried egg  
澳洲和牛漢堡  
生菜、番茄、布旺倫芝士、煙肉、煎雞蛋

308



## Beef Rib Eye Baguette

Caramelised onion, tomato, cucumber, Pommery mustard sauce  
肉眼牛扒法包三文治  
焦糖洋葱、番茄、青瓜、芥末籽醬汁

318

## Boeuf Bourguignon

Braised short ribs, button mushrooms, pearl onion, red wine sauce  
紅酒燴牛小排  
蘑菇、珍珠洋葱、紅酒燒汁

358







# ENTRÉE 主菜


	HKD
<b>Braised Wagyu Beef Cheek</b> Pearl onion risotto, spinach, Parmigiano Reggiano cheese 紅酒燴和牛面頰肉 珍珠洋葱燴飯、菠菜、頂級巴馬臣芝士	358
<b>Duck Leg Confit</b> Braised lentils, lardons, rocket leaves 油封鴨腿 燴蘭度豆、煙燻腩肉、火箭菜	388
<b>Lamb Chop</b> Pan-roast vegetables, rosemary jus 香煎羊扒 烤焗蔬菜、迷迭香燒汁	418
<b>Steak au Poivre</b> French Fries 扒黑胡椒牛柳 炸薯條	458
<b>Atlantic Cod Fillet</b> Shrimp risotto, confit tomatoes, clams, dill beurre blanc 大西洋鱈魚柳 蝦肉燴飯、油封番茄、大蜆、刁草牛油汁	468
<b>Dover Sole a La Meunière</b> 牛油煎封龍脷魚柳	468
<b>Bouillabaisse</b> Atlantic cod, king prawn, scallop, mussels, clams, saffron rouille 馬賽魚湯 大西洋鱈魚、大蝦、帶子、青口、大蜆、番紅花醬	598
<b>Boston Lobster Thermidor</b> Mushrooms, cognac, mustard cheese sauce 芝士焗龍蝦 蘑菇、干邑、芥末芝士汁	668



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 Vegetarian 素菜

 Contains nuts 含果仁

 Signature dish 招牌菜式

# FOR SHARING 共享佳餚

	HKD
<b>Roast Corn-fed Yellow Chicken</b> Bacon mushroom jus 香烤原隻法國粟飼雞 煙肉蘑菇燒汁	708
<b>Sea Salt Crusted Fish</b> Lemon dill butter sauce 鹽焗原條魚 檸檬刁草牛油汁	788
<b>Roast Dry Aged Côte de Boeuf (800g)</b> 烤乾式熟成帶骨肉眼扒 (800 克)	1180
<b>Roast Dry Aged Porterhouse Steak (900g)</b> 烤焗乾式熟成 T 骨牛扒 (800 克)	1280
<b>Roast Dry Aged Beef Tomahawk (1kg)</b> 烤乾式熟成箭斧牛扒 (1 公斤)	1388

Please select a sauce for the beef dishes:

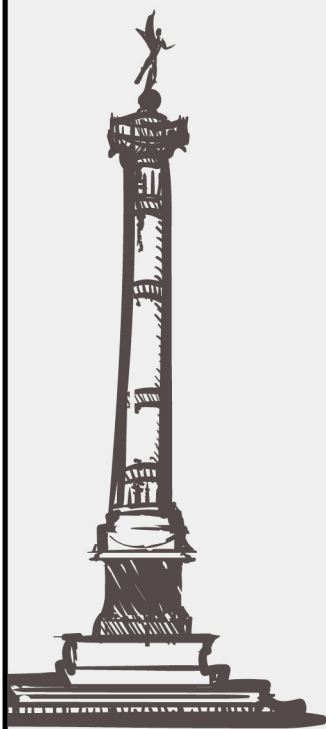
Poivre sauce/ Bordelaise sauce/ morel cream sauce

牛肉菜式可選配一款醬汁：


黑胡椒燒汁/紅酒燒汁/羊肚菌忌廉燒汁


## SIDE 配菜


	HKD
<b>French Fries</b> Spicy garlic aioli 炸薯條 香辣蒜香醬	98
<b>Creamy Mashed Potato</b> Parmesan cheese 香滑薯蓉 巴馬臣芝士	98
<b>French Beans</b> Red onion 法邊豆 紅洋蔥	98
<b>Portobello Mushrooms</b> Natural jus 大啡菇 燒汁	128
<b>Green Asparagus</b> Clarified butter 青蘆筍 清牛油	158



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 Vegetarian 素菜

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# DESSERT 甜品

HKD

## Mango Mille Feuille

香芒千層酥

138

## Mont Blanc

蒙布朗栗子餅

138

## Seasonal Fruit Salad

時令鮮果沙律

138

## French Apple Tart

Vanilla ice cream

法式蘋果撻

雲呢拿雪糕

138

## Double Yuzu Cheesecake

雙層柚子芝士餅

138

## Ice Cream and Sorbet Selection

精選雪糕及雪葩

138

## Chocolate Combination

Chocolate macaroon, honey chocolate cream,  
nama chocolate, chocolate madeleine

朱古力樂章

朱古力馬卡龍、蜂蜜朱古力忌廉、手工朱古力、朱古力瑪德蓮蛋糕

138



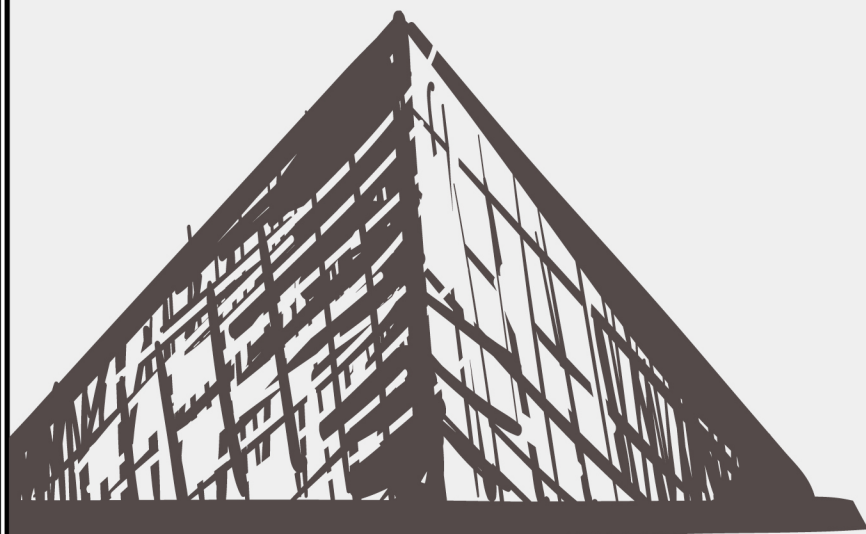
## Cheese Board

Dried fruits, hand-crafted berry jam, nuts

芝士拼盤

乾果、手工果醬、堅果

198



# 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 10 Years Old Tawny Port (100ml)	148
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## Scotch Whisky 蘇格蘭威士忌

Balvenie DoubleWood 12 Years	138
Macallan 12 Years, Sherry Oak	138
Ardbeg 10 Years	158
Macallan 18 Years, Sherry Oak	365

## Japanese Whisky 日本威士忌

Hibiki Harmony	188
Yamazaki 12 Years	350

## Cognac 干邑

Martell Cordon Bleu	290
Hennessy X.O.	290

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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	98	365
Lanson Le Black Création Brut NV	165	600
<b>White Wine 白葡萄酒</b>		
Chardonnay, Ubertas Small Batch, Barossa Valley	95	350
Riesling, Schloss Vollrads, Kabinett, Rheingau	105	400
Chablis, Le Domaine d'Henri Saint Pierre, Bourgogne	110	420
Sancerre, Domaine Laporte, Loire	110	420
<b>Red Wine 紅葡萄酒</b>		
Cabernet Shiraz, Ubertas Native Guardian, Barossa Valley	95	350
Moulin d'Issan, Bordeaux	105	400
Château Bonnet, Bordeaux	105	400
Pinot Noir Louis Jadot, Bourgogne	110	420
<b>Cocktails 雞尾酒</b>		
Old Fashioned	98	
Manhattan	98	
Negroni	98	
Mojito	98	
Kir Royal	165	
	380ml 380 毫升	700ml 700 毫升
<b>Draught Beers 生啤</b>		
Suntory The Premium Malt's Gold, Japan	72	98
Suntory The Premium Malt's Black, Japan	72	98

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