

la TABLE

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

Goulash Soup

匈牙利牛肉湯

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

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

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

Coffee or Tea

咖啡或茶

每位 HKD988 per person

including a glass of red wine

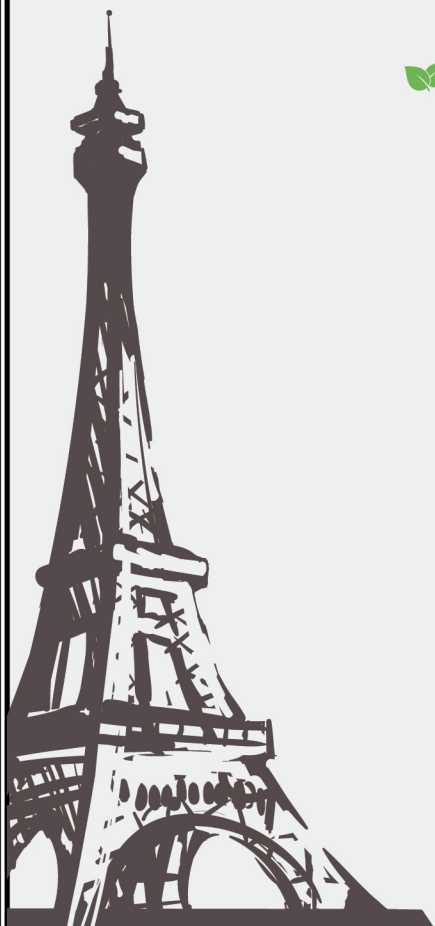
包括紅酒一杯

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
 Ripe Tomato Consommé Basil, heirloom cherry tomatoes 鮮番茄清湯 羅勒、古早車厘茄	138
 Cream of Mushroom Soup Croutons, pesto oil 蘑菇忌廉湯 麵包脆粒、香草油	168
French Onion Soup Gruyère cheese 芝士焗洋葱湯	188
Lobster Bisque Tarragon cream 龍蝦湯 龍蒿草法式忌廉	250
Escargots de Bourgogne Parisian butter, toasted baguette 紅酒焗田螺 蒜蓉香草牛油、烤法包	198
Steak Tartare 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
 Burrata Cheese Heirloom tomatoes, aged balsamic vinegar, olive oil 意大利水牛芝士 古早番茄、陳醋、橄欖油	238
Bayonne Ham Melon, rocket leaves 法國巴約風乾火腿 蜜瓜、火箭菜	258
Romaine Salad 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
Nicoise Salad 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
Goose Foie Gras Terrine Toasted brioche, port jelly, pear chutney 鵝肝醬 烤法式牛油軟包、砵酒啫喱、香梨蓉	298
Ibérico Bellota Charcuterie 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
Chilled Seafood Tower 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
Braised Wagyu Beef Cheek 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
Duck Leg Confit Braised lentils, lardons, rocket leaves 油封鴨腿 燴蘭度豆、煙燻腩肉、火箭菜	388
Lamb Chop Pan-roast vegetables, rosemary jus 香煎羊扒 烤焗蔬菜、迷迭香燒汁	418
Steak au Poivre French Fries 扒黑胡椒牛柳 炸薯條	458
Atlantic Cod Fillet 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
Dover Sole a La Meunière 牛油煎封龍脷魚柳	468
Bouillabaisse 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
Boston Lobster Thermidor Mushrooms, cognac, mustard cheese sauce 芝士焗龍蝦 蘑菇、干邑、芥末芝士汁	668



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

 Vegetarian 素菜

 Contains nuts 含果仁

 Signature dish 招牌菜式

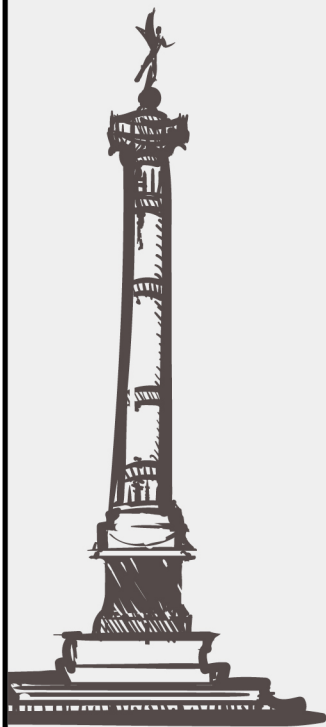
FOR SHARING 共享佳餚

	HKD
Roast Corn-fed Yellow Chicken Bacon mushroom jus 香烤原隻法國粟飼雞 煙肉蘑菇燒汁	708
Sea Salt Crusted Fish Lemon dill butter sauce 鹽焗原條魚 檸檬刁草牛油汁	788
Roast Dry Aged Côte de Boeuf (800g) 烤乾式熟成帶骨肉眼扒 (800 克)	1,180
Roast Dry Aged Porterhouse Steak (900g) 烤焗乾式熟成 T 骨牛扒 (900 克)	1,280
Roast Dry Aged Beef Tomahawk (1kg) 烤乾式熟成箭斧牛扒 (1 公斤)	1,388

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



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



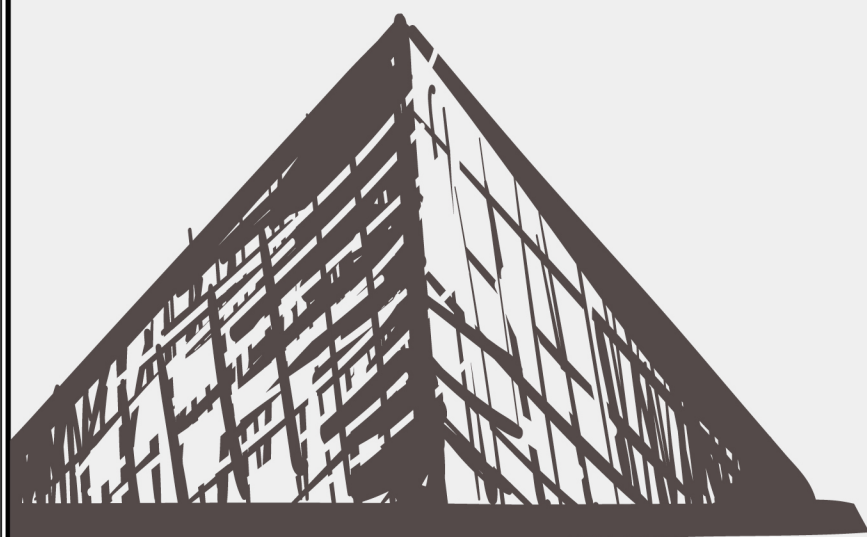
Cheese Board

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, 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 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

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	95	380
Red Wine 紅葡萄酒		
Cabernet Shiraz, Ubertas Native Guardian, Barossa Valley	75	290
Moulin d'Issan, Bordeaux	85	320
Château Bonnet, Bordeaux	85	320
Pinot Noir Louis Jadot, Bourgogne	90	360
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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