

la TABLE  

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French Brasserie

**Appetiser Buffet**

自助頭盤

—

**Soup of the Day**

是日餐湯

—

**Entrée**

**Choice of One**

任選下列一款主菜

**Pan-fried Jumbo Scallop**

香煎珍寶帶子

Crispy bacon, black truffle Hollandaise sauce

香脆煙肉、黑松露菌荷蘭汁

**Dover Sole “Meunière”**

香煎法國龍脷魚

Marinière sauce

白酒青口牛油汁

**Pan-roasted US Pork Rack**

烤美國豬排

Roasted carrot, hazelnut romesco, caramelised apple jus

烤甘筍、榛子甜椒蓉、焦糖蘋果燒汁

**Traditional Red Wine Braised Veal Ossobuco**

紅酒燴牛仔膝

Saffron risotto, tomato veal jus

番紅花燉飯、番茄燒汁

—

**Dessert Buffet**

自助甜品

—

**Coffee or Tea**

咖啡或茶

**HKD 628 per person**

每位港幣 628 元

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任選下列一款主菜

**Pan-fried French Red Mullet Fillet**

香煎法國紅鰹魚

Tomato couscous, roasted eggplant, basil cream

番茄小麥米、烤茄子、羅勒忌廉汁

**Bouillabaisse**

馬賽魚湯

Atlantic cod, tiger prawn, scallop, blue mussel

鱈魚、虎蝦、帶子、藍青口

**Grilled Fillet of Beef**

扒牛柳

Baked black truffle potato, caramelised pearl onion, Bordelaise sauce

黑松露菌焗薯、珍珠洋葱、紅酒汁

**Red Wine Braised Lamb Shank**

紅酒燴羊膝

Rosemary mashed potato, lamb jus

露絲瑪莉薯蓉、羊燒汁

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**Pan-roasted Australian Barramundi Fillet**

香煎澳洲盲鱧魚柳

Butternut squash purée, roasted zucchini, anchovy butter sauce

南冬瓜蓉、烤意大利青瓜、鯷魚牛油汁

**Baked Atlantic Cod Fillet**

焗大西洋鱈魚

Celery, carrot, clam cream sauce

西芹、甘筍、大蜆忌廉汁

**65°C French Duck Breast**

65°C 低溫浸煮法國鴨胸

Hazelnut crumble, green asparagus, Albufera sauce

榛子金寶、青蘆筍、黑松露菌鵝肝汁

**Honey Glazed Pork Knuckle**

蜜餞豬膝

Braised red cabbage, honey mustard jus

燴紅椰菜、蜜糖芥末汁

—

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**Choice of One**  
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**Pan-fried Garoupa Fillet**  
香煎石斑魚柳

Red onion jam, pipérade, caper lobster sauce  
燴紅洋蔥醬、甜椒、酸豆龍蝦汁

**Roasted Monkfish Cheek**  
烤鮫鱈魚面頰

Chive potato, oven dried tomato, herbs infused olive oil  
香蔥薯蓉、番茄乾、香草橄欖油

**Roasted Spring Chicken and Foie Gras Roulade**  
烤雞肉鵝肝卷

Carrot purée, glazed vegetables, morel jus  
甘筍蓉、油封野菜、摩利菌燒汁

**Roasted Australian Lamb Chop**  
烤澳洲羊扒

Quinoa, mushroom, lamb jus  
藜麥、蘑菇、羊燒汁

—

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## BEVERAGES 飲品

### Champagne & Sparkling 香檳及有氣葡萄酒

Moet et Chandon Imperial Brut NV | 175 (glass), 820 (bottle)

Zonin Prosecco Brut NV, Italy | 105 (glass), 525 (bottle)

### White 白葡萄酒

Chardonnay, Brand's Laira, Australia | 95 (glass), 475 (bottle)

Sauvignon Blanc, Mahi, New Zealand | 105 (glass), 525 (bottle)

### Red 紅葡萄酒

Cabernet Sauvignon, Brand's Laira, Australia | 95 (glass), 475 (bottle)

Bourgogne, Domaine Faiveley, France | 105 (glass), 525 (bottle)

### Still Water 無氣礦泉水

Evian 伊雲 | 60    Acqua Panna 普娜 | 60

### Sparkling Water 有氣礦泉水

Perrier 法國巴黎 | 60    San Pellegrino 聖培露 | 60

### Coffee & Hot Chocolate 咖啡及熱朱古力

Coffee, Decaffeinated Coffee, Cappuccino, Caffe Latte, Espresso  
咖啡、低咖啡因咖啡、意大利泡沫咖啡、鮮奶咖啡、特濃咖啡 | 62

Chocolate, Horlicks, Ovaltine 朱古力、好立克、阿華田 | 62

### Soft Drinks 汽水

Coca Cola, Coke Light, Coke Zero, Sprite,  
Soda Water, Tonic Water, Ginger Ale, Ginger Beer

可口可樂、健怡可樂、零系可樂、雪碧、  
梳打水、湯力水、薑汁汽水、薑汁啤酒 | 58