

la TABLE  

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French Brasserie

**Appetiser Buffet**  
自助頭盤

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**Soup of the Day**  
是日餐湯

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**Entrée - Choice of One**  
主菜 - 任選其一

**Crispy Skin Atlantic Salmon 'A La Orange'**  
香煎橙香三文魚

Cucumber salad, lemon butter  
香脆青瓜沙律、檸檬牛油汁

**Chicken Cordon Bleu**  
脆炸藍帶雞

Braised red cabbage, garlic mashed potato, onion-bacon gravy  
燴紅椰菜、蒜香薯蓉、煙肉洋葱汁

**Honey-glazed Roasted Duck Breast**  
蜜烤鴨胸

Black truffle risotto, green asparagus, duck jus  
黑松露菌意大利飯、青蘆筍、鴨肉汁

**Quiche Du Jour**  
法式蛋餅

Baby leaves, shallot vinaigrette  
沙律菜、紅葱醋汁

**Grilled Boston Lobster**  
扒波士頓龍蝦

Roasted potatoes, lemon-caper butter  
燒薯、檸檬奶油汁

**(With a supplement charge of HKD 298 / 須另加港幣 298 元)**

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**Dessert Buffet**  
自助甜品

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**Coffee or Tea**  
咖啡或茶

**HKD 628 per person / 每位港幣 628 元**

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**Entrée - Choice of One**  
主菜 - 任選其一

**Pan-roasted Sea Bass**  
煎焗鱸魚

Lemon zest, zucchini  
檸檬皮、意大利青瓜

**Grilled Australian Tenderloin**  
扒澳洲牛柳

Potato gratin, forest mushrooms, thyme jus  
忌廉焗薯片、炒蘑菇、百里香汁

**Braised Lamb Shank**  
燴羊膝

Chive mashed potatoes, buttered root vegetable  
青蔥薯蓉、牛油燴根菜

**Wild Mushroom Risotto**  
野菌意大利飯

Gorgonzola, rocket  
藍芝士、火箭菜

**Lobster Thermidor**  
焗波士頓龍蝦

Mushrooms, Hollandaise  
蘑菇、蛋黃醬

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主菜 - 任選其一

**Pan-fried Barramundi**

香煎盲鱮魚

English pea purée, braised leeks, butter clams stew

青豆蓉、燴大蒜、白酒大煮蜆

**Grilled Australian Lamb Rack**

扒澳洲羊扒

Sweet corn purée, buttered vegetables, lamb jus

粟米蓉、牛油燴時蔬、羊燒汁

**Roasted Pigeon**

烤乳鴿

Savoy cabbage, bacon, confit potatoes, port wine sauce

燴皺紋椒菜、煙肉油封薯片、砵酒汁

**Baked Cannelloni**

焗雜菜

Ratatouille, fresh tomato sauce

燴菜、新鮮番茄醬

**Sautéed Boston lobster**

炒波士頓龍蝦

French beans, toasted almonds, Hollandaise

法國豆、烤杏仁、蛋黃醬

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主菜 - 任選其一

**Bouillabaisse**  
馬賽魚湯

Poached Atlantic cod, Rouille crostini  
浸煮鱈魚、蒜蓉包

**Roasted Spring Chicken and Foie Gras Roulade**  
烤春雞鵝肝卷

Crispy risotto, thyme jus  
脆炸意大利飯、百里香汁

**Red Wine Braised Ox Tail**  
紅酒燴牛尾

Chive mashed potatoes, pan-roasted root vegetables  
青蔥薯蓉、煎烤根菜

**Grilled Portabella Mushrooms**  
扒大蘑菇

Ratatouille, couscous salad  
番茄燴菜、中東米沙律

**Boston lobster 'Pot-au-Feu'**  
清燉波士頓龍蝦

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# BEVERAGE 飲品

## Champagne & Sparkling 香檳及有氣葡萄酒

Moët et Chandon Impérial Brut N.V. | 175 (glass), 820 (bottle)  
Jaillance Cremant de Bordeaux Brut N.V. | 95 (glass), 475 (bottle)

## White 白酒

Chardonnay, McGuigan, Australia 2011 | 90 (glass), 450 (bottle)  
Sauvignon Blanc, Mahi, New Zealand | 105 (glass), 520 (bottle)

## Red 紅酒

Shiraz, McGuigan, Australia 2012 | 90 (glass), 450 (bottle)  
Cabernet Merlot, Rolf Binder Halcyon, Australia | 105 (glass), 520 (bottle)

## Still Water 無氣礦泉水

Evian 伊雲 | 60

Acqua Panna 普娜天然礦泉水 | 48

## Sparkling Water 有氣礦泉水

Perrier 法國巴黎 | 60

San Pellegrino 聖培露礦泉水 | 48