

la TABLE

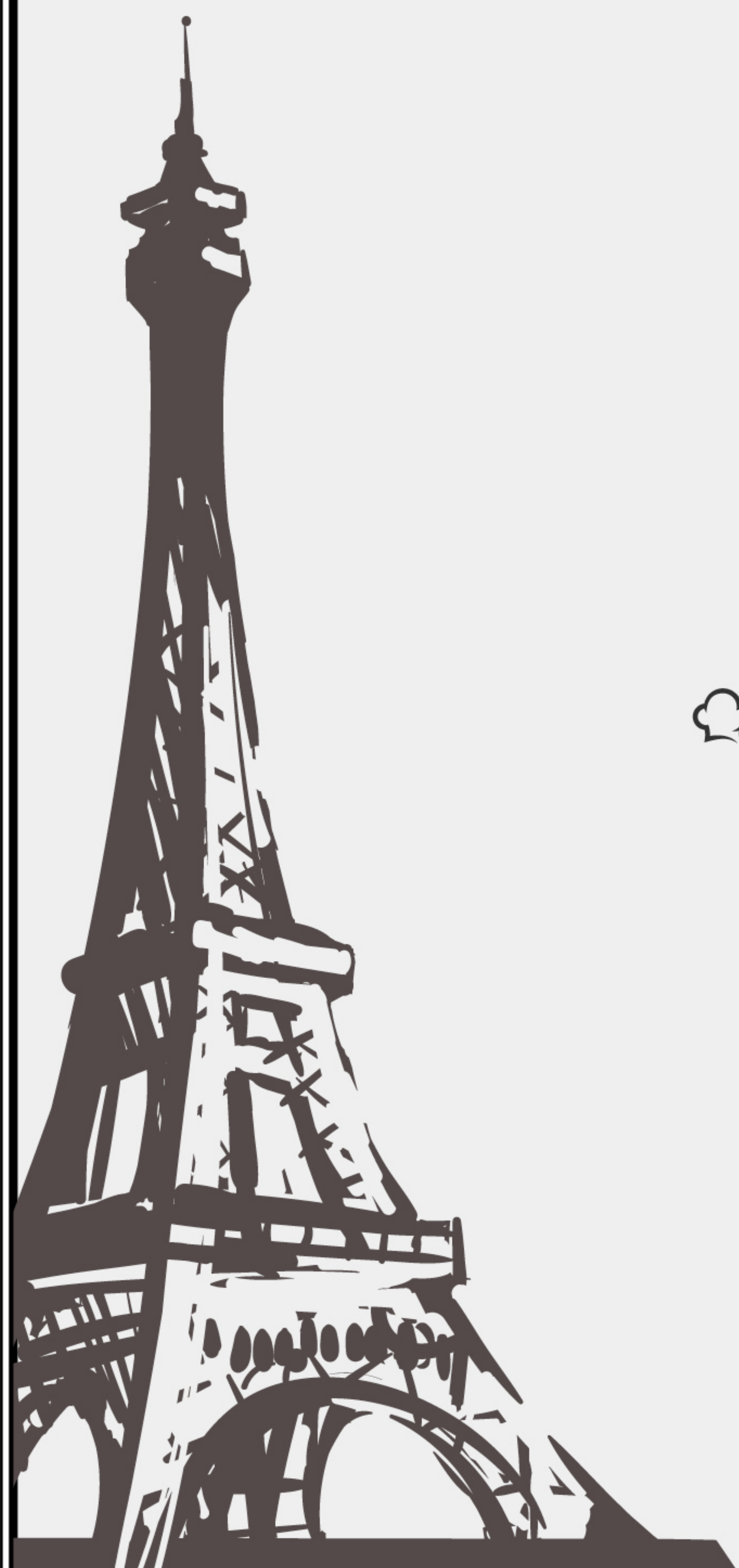
French Brasserie



STARTER 前菜

HKD

-  **Garden Vegetable Soup** 138
White beans, herbs
田園雜菜湯
白豆、香草
-  **Cream of Mushroom Soup** 138
Croutons, pesto oil
忌廉蘑菇湯
麵包脆粒、蒜蓉香草油
- French Onion Soup** 158
Gruyère cheese
芝士焗洋蔥湯
-  **Cognac Lobster Bisque** 178
干邑龍蝦湯
- Escargots de Bourgogne** 198
Parisian butter, toasted baguette
紅酒焗田螺
蒜蓉香草牛油、烤法包
-  **Burrata Cheese** 198
Heirloom tomatoes, aged balsamic vinegar, olive oil
意大利水牛芝士
古早番茄、陳醋、橄欖油
- Bayonne Ham** 228
Melon, rocket leaves
法國巴約風乾火腿
蜜瓜、火箭菜
- Romaine Salad** 228
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
- Alaskan Crabmeat and Avocado Timbale** 228
Puff, mustard green salad, salmon roe
阿拉斯加蟹肉牛油果塔
酥皮、青菜沙律、三文魚子
-  **Steak Tartare** 248
Chives, shallots, gherkins, capers, Dijon mustard, quail egg, toasted baguette
生牛肉他他
細香蔥、乾蔥、酸青瓜、酸豆、法國芥末、鵪鶉蛋、烤法包
- Duck Foie Gras Terrine** 248
Toasted brioche, port jus, fig coulis
鴨肝凍批
烤法式牛油軟包、砵酒燒汁、無花果醬
- Chilled Seafood Tower** 668
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



ENTRÉE 主菜

HKD

Linguine alla Puttanesca with Prawns

298

Tomatoes, anchovy, olives

大蝦意大利扁麵
番茄、銀魚柳、橄欖

Salmon Strozzapreti

298

Salmon roe, asparagus, cherry tomatoes, soft-boiled egg

三文魚手卷意大利麵
三文魚子、蘆筍、車厘茄、半熟雞蛋



Mussels Marinière

298

Thyme, parsley, French fries

白酒煮青口
百里香、番茜、炸薯條

Roast Spring Chicken

328

Grilled fennel, organic endive, creamy mushroom jus

香烤春雞
扒茴香、有機苦白菜、忌廉蘑菇燒汁

Braised Wagyu Beef Cheek

328

Pearl onion, mustard mashed potato, crispy bacon, red wine sauce

紅酒燴和牛面頰肉
珍珠洋蔥、芥末薯蓉、脆煙肉、紅酒燒汁

Duck Leg Confit

328

Braised cannellini beans, lardons, rocket leaves

油封鴨腿
燴白豆、煙燻腩肉、火箭菜

Atlantic Cod Fillet

428

Cherry tomatoes, herbs crusted, caper butter sauce

大西洋鱈魚柳
車厘茄、香草、酸豆牛油汁

Dover Sole a La Meunière

428

牛油煎封龍脷魚柳

Lamb Chop

438

Pan-roast vegetables, rosemary jus

香煎羊扒
烤焗蔬菜、迷迭香燒汁

Steak au Poivre

438

French Fries

扒黑胡椒牛柳
炸薯條



Bouillabaisse

598

Chilean sea bass, king prawn, scallop, clams, fennel

馬賽魚湯
白鱈魚、大蝦、帶子、大蜆、茴香



Boston Lobster Thermidor

668

Mushrooms, cognac, mustard cheese sauce

芝士焗龍蝦
蘑菇、干邑、芥末芝士汁



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

Vegetarian 素菜

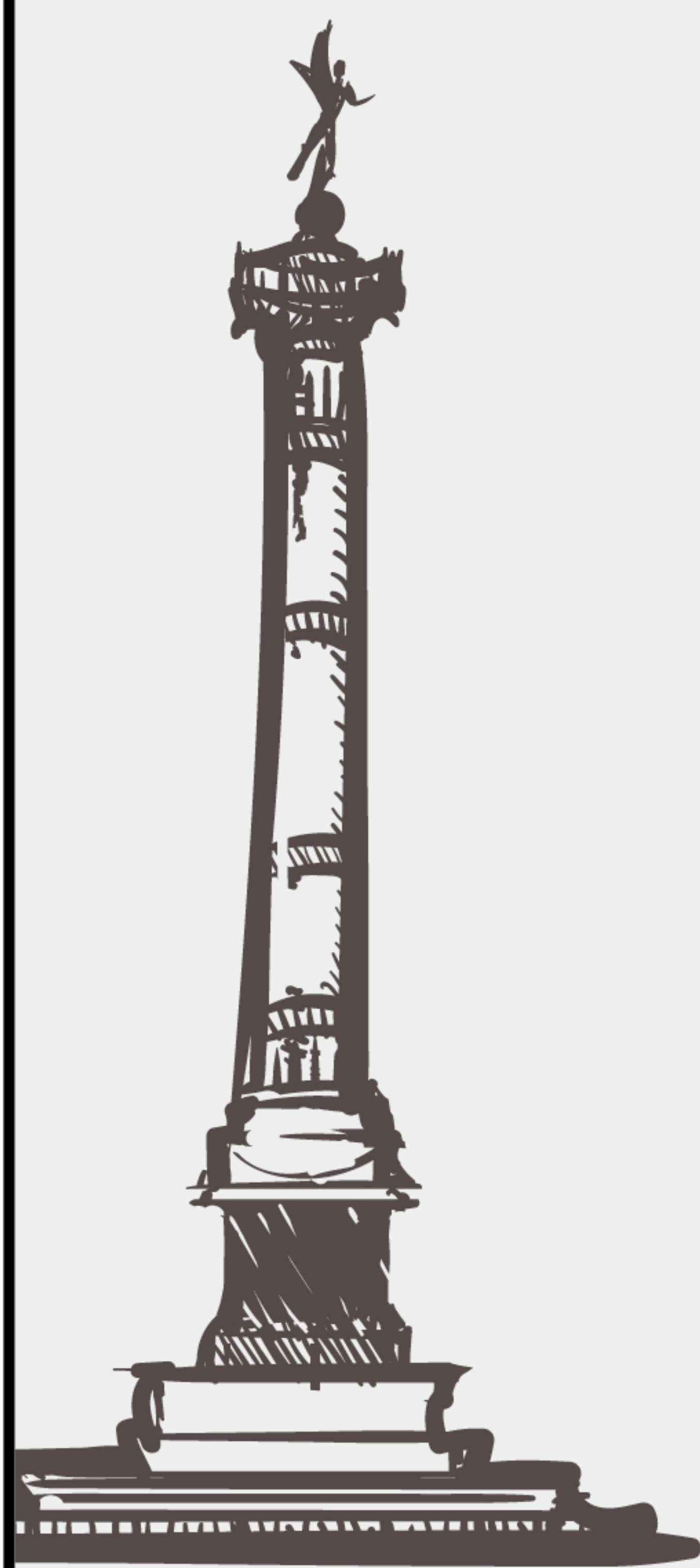
Signature dish 招牌菜式

FOR SHARING 共享佳餚

	HKD
Roast Local Free Ranger Chicken 烤焗本地放養雞	798
Roast Dry Aged Côte de Boeuf (800g) 烤乾式熟成帶骨肉眼扒 (800 克)	998
Roast Dry Aged Beef Tomahawk (1kg) 烤乾式熟成箭斧牛扒 (1 公斤)	998

Please select a sauce for the above dishes:
Poivre sauce/ Bordelaise sauce/ morel cream sauce
以上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	78
 Creamy Mashed Potato Parmesan cheese 香滑薯蓉 巴馬臣芝士	78
 French Beans Red onion 法邊豆 紅洋蔥	88
Portobello Mushrooms Au jus 大啡菇 燒汁	98
 Green Asparagus Clarified butter 青蘆筍 清牛油	138

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



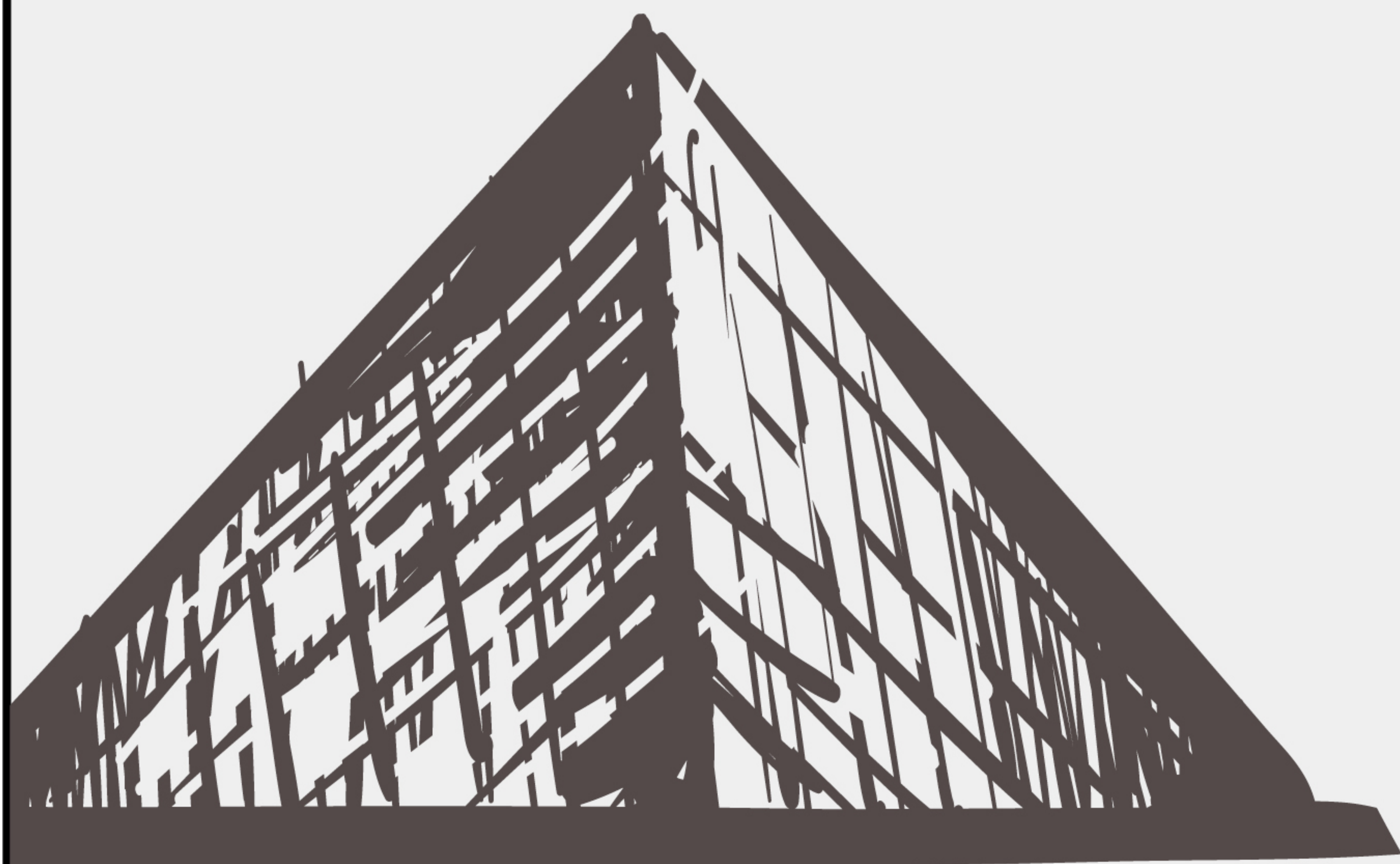
Cheese Board

Dried fruits, hand-crafted berry jam, nuts

芝士拼盤

乾果、手工果醬、堅果

148



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

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

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

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

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。