

laTABLE

French Brasserie

CHEF KELVIN'S TASTING SET DINNER

主廚嚐味晚膳套餐

2/7 – 30/8/2025

Summer Citrus Carabinero Prawn Salad

Heirloom tomatoes, guacamole, pomelo, citrus dressing

夏日金柚紅蝦沙律
古早番茄、牛油果醬、柑橘醬汁

Calabria Family Wines 3 Bridges Chardonnay, New South Wales, Australia 2021

Deep-fried Crab Cake with Yuzu Aioli

Crabmeat, egg yolk, fresh parsley, crab roe, caviar

炸蟹餅伴柚子蒜蓉醬
蟹肉、蛋黃、意大利番茜、蟹籽、魚子醬

Meursault, Domaine Bouchard Père & Fils, France 2020

Roast Fennel and Cauliflower Soup

Saffron, citrus olive oil

燒茴香椰菜花湯
番紅花、柑橘橄欖油

Wagyu Beef Sirloin with Grapefruit Fluid Gel

Mashed sweet purple potato, wild mushrooms, broccolini

和牛西冷伴西柚醬
紫薯蓉、野菌、西蘭花苗

Maison Marchand Tawse Bourgogne Rouge, France 2021

Lime Curd and Summer Berries

Green tea meringue, vanilla tuiles

夏日雜莓青檸吉士
綠茶蛋白脆餅、雲呢拿薄脆

Coffee or Tea

咖啡或茶

4-course (without soup) HKD788 per person | 5-course HKD988 per person
四道菜 (不含湯) 每位 HKD788 | 五道菜每位 HKD988

Additional HKD350 per person for 3 glasses of pairing wine
另加每位 HKD350 搭配三杯相得益彰的佳釀

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。
Discount is not applicable to alcoholic beverages. 含酒精飲料不設任何折扣優惠。