

# la TABLE

French Brasserie

## “Premium Options” Poultry Delicacies

「尊貴之選」家禽美饌

September to October 2015

Roasted French Duck Breast  
Sweet Corn Polenta, Green Bean and Star Anise Jus  
烤焗法國鴨胸伴青豆配八角燒汁

HKD 港幣 288 元

(HKD98 supplement for upgrading the main dish of semi-buffet dinner  
升級為半自助晚餐主菜須另加港幣 98 元)

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Slow-cooked Guinea Fowl  
Smoked Potato, Jamon Ham Crumb and Confit Garlic Jus  
慢煮珍珠雞伴煙燻薯片、風乾火腿金寶配油封蒜子燒汁

HKD 港幣 238 元

(HKD58 supplement for upgrading the main dish of semi-buffet dinner  
升級為半自助晚餐主菜須另加港幣 58 元)

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Roasted Jumbo Pigeon  
Foie Gras, Pumpkin Purée and Herb Jus  
烤焗珍寶乳鴿伴鵝肝南瓜蓉配香草燒汁

HKD 港幣 268 元

(HKD78 supplement for upgrading the main dish of semi-buffet dinner  
升級為半自助晚餐主菜須另加港幣 78 元)

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Slow-cooked French Spring Chicken Roulade  
Celery Root, Yellow Potato and Roasted Chicken Jus  
慢煮法國春雞肉卷伴芹菜頭配燒雞汁

HKD 港幣 268 元

(HKD78 supplement for upgrading the main dish of semi-buffet dinner  
升級為半自助晚餐主菜須另加港幣 78 元)

All prices are subject to 10% service charge

以上價目均須另加一服務費

These promotional prices are not applicable to any discount privilege

以上之推廣價並不適用於任何折扣優惠

Any promotional offers or discounts do not apply to supplement charge

所有折扣優惠不適用於附加費用