

la TABLE

French Brasserie

A Taste of Italy Á La Mode
Chef Claudio Dieli's Tasting Menu
October 2016

Amuse Bouche 前菜

Seasonal Shucked Oyster

時令生蠔

Beetroot gazpacho, herring caviar

紅菜頭凍湯、希靈魚籽

Seared Scampi

香煎螯蝦

Avocado, tomato powder, salty fingers, extra virgin olive oil

牛油果、番茄粉末、海草、初榨橄欖油

Zenato Pinot Grigio delle Venzie Veneto 2014

Homemade Ricotta Cannellone

自家製意大利芝士粉卷

Spinach, black truffle, artichoke, morels

菠菜、黑松露菌、雅枝竹、摩利菌

Main Course 主菜

Seared Wild Sea Bass

香煎野生鱸魚

Vongole, romanesco, lobster foam

蜆肉、椰菜花、龍蝦泡沫

Fontanafredda Le Selezioni Gavi di Gavi 2015

or 或

Coffee Marinated Lamb Loin

咖啡羊鞍

Sweet corn ragout, sakura cress

燴粟米、沙律苗

Fontanafredda Barolo Serralunga d'Albi 2011

Desserts 甜品

Daily Seasonal Fruit Sherbet

時令雪葩

Chocolate Mousse, Cucumber Elements

朱古力慕絲、青瓜

Friandises

精選甜點

HKD688 per person / 每位港幣 688 元

Additional HKD198 per person for wine pairing 搭配葡萄酒，每位另加港幣 198 元。

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

Prices are not applicable to any discount privilege. 價目不適用於任何折扣優惠。