

la TABLE

French Brasserie

“Oscietra Royal Caviar x Vodka” Tasting Menu

「Oscietra Royal 魚子醬 x 伏特加酒」嗜味菜譜

November to December 2016

Amuse Bouche 前菜

Japanese Hamachi Tartare

日本油甘魚他他

Oscietra royal caviar, paccheri, tomato salsa, cucumber foam

Oscietra 魚子醬、通粉、番茄醬、青瓜泡沫

Belvedere Vodka

Scallop Ceviche

醃漬帶子

Oscietra royal caviar, seaweed, guacamole, sea urchin

Oscietra 魚子醬、海草、牛油梨醬、海膽

Belvedere Vodka

Mediterranean Red Prawn

地中海紅蝦

Oscietra royal caviar, limoncello aged risotto

Oscietra 魚子醬、檸檬酒意大利燉飯

Belvedere Vodka

Main Course 主菜

Akaroa Sustainable Salmon Fillet

紐西蘭可持續三文魚柳

Oscietra royal caviar, purple gnocchi, pencil asparagus, beetroot, sour cream, gremolata

Oscietra 魚子醬、紫薯麵筋、青蘆筍、紅菜頭、酸忌廉、意式香草醬

Belvedere Vodka

Desserts 甜品

Seasonal Fruit Sherbet

時令鮮果雪葩

Vodka and Tahiti Vanilla Bean Panna Cotta

大溪地雲呢嚙伏特加意大利奶凍

Oscietra royal caviar, orange sponge bread, pomelo

Oscietra 魚子醬、香橙海綿麵包、金柚

Frindises

精選甜點

Coffee or tea

咖啡或茶

HKD888 per person / 每位港幣 888 元

Price is subject to 10% service charge. 以上價目須另加一服務費。

Price is not applicable to any discount privileges. 價目不適用於任何折扣優惠。