

# la TABLE

French Brasserie

**French Winter Black Truffle and Wild Mushrooms 法國冬季黑松露菌及野菌**  
**January and February 2017**

**Appetiser 前菜**

**Boston Lobster Salad | HKD328**

波士頓龍蝦沙律

Seared foie gras, grilled porcini, garden cress  
香煎鵝肝、扒牛肝菌、田園沙律菜苗

**Beef Carpaccio | HKD268**

牛肉薄片

Sautéed wild mushrooms, Parmesan cheese sauce  
清炒野菌、巴馬臣芝士汁

**60 Degree Slow-cooked Japanese Egg | HKD188**

60 度慢煮日本雞蛋

Soft polenta, crudité of button mushroom, black truffle oil  
粟米蓉、法式黑松露菌油醃漬蘑菇

**Soup 湯**

**Wild Mushroom Cappuccino | HKD188**

野菌泡沫忌廉湯

Petit croissant

迷你牛角包

**Main Course 主菜**

**Homemade Chestnut Tagliolini | HKD288**

自家製栗子意大利細寬條麵

Wild mushrooms, parmesan cheese, cream sauce  
野菌、巴馬臣芝士、忌廉汁

**Slow-cooked US Pork Cheek | HKD328**

慢煮美國豬面頰肉

Buttered purple potato handmade gnocchi, chanterelle  
牛油紫心薯仔麵筋、雞油菌

**Australian Rangers Valley Prime Porterhouse T-bone Beef Steak | HKD488**

**(600 grams for two persons)**

澳洲流浪谷頂級 T 骨牛扒 (兩位用 600 克)

Truffle mashed potato, grilled porcini, morel jus  
黑松露菌薯蓉、扒牛肝菌、羊肚菌燒汁

Each of the above course is served with 3 grams of black truffle.

You may add black truffle to any a la carte dishes at an additional HKD40 per gram.

以上菜式均已加上 3 克黑松露菌。您亦可為自選菜式添加黑松露菌，每克另加港幣 40 元。

**Create Your Own Menu 自選菜譜**

One appetiser and one main course served with

a soup and desserts from buffet table at HKD888 per person.

一款前菜及一款主菜伴湯及自選甜品，每位港幣 888 元。

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

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