

# la TABLE

French Brasserie

## **Caviar, Champagne and Premium Salmon Menu**

鱈魚籽及頂級三文魚配香檳菜譜

**7 January to 30 March 2019**

The best fresh fish from the pristine waters  
of the certified sustainable aquafarms in Scotland

Victoria Island Scottish Smoked Salmon

維多利亞島蘇格蘭煙燻三文魚

HKD168

Victoria Island Scottish Balik-Style Smoked Salmon Fillet

維多利亞島蘇格蘭巴力煙燻三文魚柳

HKD258

Loch Fyne Scottish Gin Infused Smoked Salmon

Loch Fyne 蘇格蘭氈酒香味煙燻三文魚

HKD188

Served with pea purée, micro greens and marsh samphire

以上三文魚菜式均配青豆蓉、沙律苗及珊瑚草

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Oscietra Royale Caviar (Uruguay) 10gr

烏拉圭產奧賽佳鱈魚籽 10 克

HKD338

Classic Siberian Caviar (Italy) 10gr

意大利產西伯利亞鱈魚籽 10 克

HKD258

Served with buckwheat blinis, chopped egg, chives and sour cream

以上鱈魚籽菜式均配蕎麥鬆餅、雞蛋碎、香葱及酸忌廉

Moutard Père et Fils, Champ Persin Brut Blanc de Blanc N.V

By the glass 每杯 HKD168

By the bottle 每瓶 HKD820

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。

All prices are subject to 10% service charge.

以上價目均須另加一服務費。