

la TABLE

French Brasserie

Menu Degustation

嗜味晚宴

7 January to 30 March 2019

Victoria Island Scottish Balik-Style Smoked Salmon Fillet

維多利亞島蘇格蘭巴力煙燻三文魚柳

Served with Oscietra Royale Caviar (Uruguay) 10gr

Pea purée, micro greens and marsh samphire

烏拉圭產奧賽佳鱈魚籽 10 克

青豆蓉、沙律苗及珊瑚草

Seared Hokkaido Scallop

Mont St' Michel Bay blue mussel-basil sauce, Ikura, Japanese cucumber salad

香煎北海道帶子

法國藍青口香草汁、三文魚籽、日式青瓜沙律

French Cod Fillet and Siberian Caviar (Italy)

Slow-cooked egg, crushed potatoes, spinach, champagne crème sauce

法國鱈魚柳伴意大利西伯利亞鱈魚籽

慢煮雞蛋、薯蓉、菠菜、香檳忌廉汁

Rose-Strawberry Mousse

Passionfruit caviar, chocolate tuile

玫瑰士多啤梨慕絲

熱情果魚籽醬、朱古力薄脆

HKD1,098 per person / 每位港幣 1,098 元

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。

Price is subject to 10% service charge.

以上價目須另加一服務費。