

# la TABLE

French Brasserie

Set Dinner 晚膳套餐

Menu 菜譜

## Ahi Tuna Tartare

吞拿魚撻撻

Quail egg, tobiko, micro herbs

鵪鶉蛋、飛魚籽、香草苗

*Albert Bichot, Cremant de Bourgogne "PURE" Blanc de Blancs Brut N.V. - Burgundy*

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## Alaska Crabmeat, Mango, Fillo Roll

焗阿拉斯加蟹肉、香芒酥皮卷

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## French Onion Soup

法式焗洋葱湯

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## Grilled French Hanger Steak

扒法國牛腹扒

Roast pumpkin, asparagus, black pepper jus

烤焗南瓜、青蘆筍、黑胡椒燒汁

*Chateau Vieux Chaigneau 2012 – Lalande de Pomerol*

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## Mocca Cheesecake

咖啡朱古力芝士蛋糕

Black and white sesame tuiles

黑白芝麻薄脆片

*Weingut S.A. Prüm, Urziger Wurzgarten Riesling Auslese 2006 - Mosel*

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## Coffee or Tea

咖啡或茶

HKD1,788 for 2 persons / 兩位用港幣 1,788 元

Additional HKD398 per person for wine pairings 搭配葡萄酒，每位另加港幣 398 元。

All prices are subject to 10% service charge.

以上價目均須另加一服務費。