

# la TABLE

French Brasserie

Caviar Delight Set Dinner

黑魚籽美饌晚膳套餐

1 March to 1 April 2021

Menu 菜譜

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## Cauliflower Panna Cotta

椰菜花奶凍

Sea urchin, lobster jelly, caviar

海膽、龍蝦啫喱、黑魚籽醬

*Bollinger Special Cuvee Brut N.V.*

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## Lightly-smoked Warm Charcoal Salmon

煙燻暖竹炭三文魚

Dill crème fraiche, crispy capers, red onion jam, Ikura

刁草法式忌廉、香脆酸豆、紅洋蔥醬、三文魚籽

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## Squid Ink Linguine

墨魚汁意大利扁麵

Scallops, cottage cheese, caviar

帶子、茅屋芝士、黑魚籽醬

*Onna Joshu Junmai Daiginjo*

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## Baked Atlantic Cod Fish

焗大西洋鱈魚

Chickpea purée, herbs cured egg yolk, caviar

鷹嘴豆蓉、香草漬蛋黃、黑魚籽醬

*Louis Jadot Chassagne-Montrachet 2018*

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## Fresh Berry Gratin

烘烤新鮮雜莓

Mango pearl caviar vol-au-vent

香芒珍珠魚籽酥盒

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## Coffee or Tea

咖啡或茶

HKD1,388 per person / 每位港幣 1,388 元

Additional HKD428 per person for wine pairings 搭配葡萄酒，每位另加港幣 428 元。

All prices are subject to 10% service charge.

以上價目均須另加一服務費。