

la TABLE

French Brasserie

Caviar Delight Set Dinner

黑魚籽美饌晚膳套餐

1 March to 30 April 2021

Menu 菜譜

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 Cuvée Brut N.V.

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

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

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

Fresh Berry Gratin

烘烤新鮮雜莓

Mango pearl caviar vol-au-vent

香芒珍珠魚籽酥盒

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。