

la TABLE

French Brasserie

Foodie Retreat

「享·饗」住宿禮遇

1 July to 31 October 2021

Dinner Menu

晚膳菜譜

Tuna Tartare Nicoise

吞拿魚他他尼哥斯沙律

Quail egg, micro herb salad, Tobiko

鵪鶉蛋、香草沙律、飛魚籽

Lobster Bisque

龍蝦忌廉湯

Tarragon cream

龍蒿草忌廉

Grilled Australian Rib Eye of Beef

扒澳洲牛肉肉眼

Black truffle-potato purée, asparagus tips, confit tomatoes

黑松露菌薯蓉、青蘆筍、油封番茄

Mille Feuille and Raspberries

紅桑子千層酥

Coffee or Tea

咖啡或茶

如您對任何食物有過敏反應，請通知服務員相關資料。
Please advise our associates if you have any food allergies.

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French Brasserie

Foodie Retreat

「享·饗」住宿禮遇

1 November 2021 to 28 February 2022

Dinner Menu

晚膳菜譜

Prawn Cocktail

鮮蝦咯嗲

Pomelo, cucumber, frisée, honey mustard dressing

甘柚、青瓜、細葉生菜、蜜糖芥末汁

Lobster Bisque

龍蝦忌廉湯

Grilled Australian Rib Eye of Beef

扒澳洲牛肉肉眼

Black truffle-potato purée, confit vegetables, red wine jus

黑松露菌薯蓉、油封時蔬、紅酒燒汁

Strawberry Mille Feuille

士多啤梨千層酥

Coffee or Tea

咖啡或茶

如您對任何食物有過敏反應，請通知服務員相關資料。
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The menu is not available on 24, 31 December 2021; 31 January and 14 February 2022

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「享·饗」住宿禮遇

Festive Dinner Menu

節日晚膳菜譜

Octopus and Hamachi Ceviche

醃漬八爪魚及油甘魚

Pickled ginger, avocado, mandarin orange coulis, sesame, ponzu dressing

子薑、牛油果、蜜橘醬、芝麻、柚子醬汁

Jerusalem Artichoke Soup

菊芋忌廉湯

Oven-baked Escargot

法式焗田螺

Toast

多士

Charcoal-grilled Wagyu Beef Hanger Steak

炭烤和牛腹肉牛排

Asparagus, black truffle pesto, coco bean bacon

蘆筍、黑松露菌醬、可可豆煙肉

Fresh Berries Pavlova

新鮮雜莓蛋白餅

Yuzu sherbet

柚子雪葩

Coffee or Tea

咖啡或茶

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「享·饗」住宿禮遇

Valentine's Day Dinner Menu
情人節晚膳菜譜

Salmon Tartare, Asparagus Canelloni

三文魚撻撻蘆筍卷
Blood orange foam
血橙泡沫

Wild Mushroom Consommé, Lobster Ravioli

野菌清湯、龍蝦清湯

Oven-baked Escargot

法式焗田螺
Toast
多士

Slow-cooked Wagyu Beef Striploin

慢煮和牛西冷

Asparagus, mashed blue potato, zucchini and carrot "Parpadelle"

蘆筍、藍薯蓉、翠肉瓜甘筍闊麵

Tahiti Vanilla Cream,

大溪地雲呢嚕忌廉

Red fruit compote, pistachio sponge

燴紅蔬果、開心果海棉蛋糕

Coffee or Tea

咖啡或茶

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The menu is available on 14 February 2022