

# la TABLE

French Brasserie

Foodie Retreat

「享·饗」住宿禮遇

1 July to 31 October 2021

Lunch Menu

午膳菜譜

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**Seared Foie Gras**

香煎鵝肝

Brioche, figs

法式甜包、無花果

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**Roast Spring Chicken**

烤焗春雞

Provençal vegetables, fondant potatoes, natural jus

普羅旺斯蔬菜、燒汁焗薯、燒汁

or 或

**Slow-Cooked Salmon Fillet**

慢煮三文魚柳

Mussel risotto, saffron butter sauce

青口燉飯、番紅花牛油汁

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**Mango Choux Puff**

芒果泡芙

Vanilla sauce, berries

雲呢噠汁、雜莓

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**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.

# la TABLE

French Brasserie

Foodie Retreat

「享·饗」住宿禮遇

1 November 2021 to 28 February 2022

Lunch Menu

午膳菜譜

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## Coconut, Sweet Corn Velouté

椰香粟米忌廉湯

Sautéed scallops

香煎帶子

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## Roast Herbs Spring Chicken

香草烤焗春雞

Creamy mashed potato, confit vegetables, natural jus

忌廉薯蓉、油封時蔬、燒汁

or 或

## Roast King Prawn

烤焗大蝦

Mussel risotto, saffron butter sauce

青口燉飯、番紅花牛油汁

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## Chocolate Brownies

朱古力布朗尼餅

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## Coffee or Tea

咖啡或茶

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The menu is not available on 24, 31 December 2021; 31 January and 14 February 2022

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Foodie Retreat

「享·饗」住宿禮遇

Festive Lunch Menu

節日午膳菜譜

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## Coco Bean and Leek Soup

可可豆大蒜湯

Crispy chorizo

香脆辣肉腸

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## Pan-seared Beef Rib Eye

香煎牛肉肉眼

Romanesco, carrot, red wine sauce

寶塔菜、甘筍、紅酒燒汁

or 或

## Oven-roast French Spring chicken

烤焗法國春雞

Seasonal vegetables, natural jus

時令蔬菜、燒汁

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## Strawberry Pistachio Tart

士多啤梨開心果撻

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Coffee or Tea

咖啡或茶

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The menu is available on 24, 31 December 2021 and 31 January 2022

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French Brasserie

Foodie Retreat  
「享·饗」住宿禮遇

Valentine's Day Lunch Menu  
情人節午膳菜譜

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**Wild Mushroom Consommé, Lobster Ravioli**  
野菌清湯、龍蝦清湯

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**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

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**Orange Chocolate Mousse cake**  
香橙朱古力慕絲蛋糕

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**Coffee or Tea**  
咖啡或茶

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The menu is available on 14 February 2022