

# la TABLE

French Brasserie

Australian Wagyu Beef Set Dinner

澳洲和牛晚膳套餐

1 September to 16 October 2021

Menu 菜譜

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## **M5 Wagyu Beef Carpaccio**

M5 和牛生牛肉薄片

Micro herbs salad, garlic basil oil

香草苗沙律、蒜香羅勒油

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## **Beef Consommé**

牛肉清湯

Shimeji mushrooms, wild mushroom toast

日本本菇、野菌多士

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## **Grilled Wagyu M5 Beef Hanging Tender**

扒腹肉和牛排

Braised beef cheek and foie gras ravioli, morel cream sauce

牛面頰肉鴨肝雲吞、摩利菌忌廉汁

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## **Sous Vide M6 Beef Wagyu Striploin**

真空慢煮 M6 和牛西冷

Black truffle, chioggia beets, salsify

黑松露菌、甜菜頭苗、沙參

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## **Passion Fruit Mango Pavlova**

熱情果香芒蛋白酥

Fresh berries

新鮮野莓

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## **Coffee or Tea**

咖啡或茶

HKD1,288 per person / 每位港幣 1,288 元

Price is subject to 10% service charge.

以上價目均須另加一服務費。