

# la TABLE

French Brasserie

Oscietra Caviar Delight Set Dinner  
頂級鱈魚魚籽醬美饌晚膳套餐  
6 March to 29 April 2023

## Menu 菜譜

### **La Table Oscietra Caviar Box** **La Table 魚籽醬盒**

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#### **Cream of Parsnip**

白甘筍忌廉湯

Caviar

魚籽醬

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#### **Oscietra Caviar Cooked in Three Way**

**Oscietra 魚籽醬三弄**

Caviar with blinis, caviar with salmon gravlax, caviar cream cheese  
魚籽醬伴鬆餅、魚籽醬伴醃漬三文魚、魚籽醬忌廉芝士

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#### **Sous Vide Wagyu Beef Tenderloin**

真空慢煮和牛牛柳

Baby carrots, new potatoes, caviar, girolle mushroom sauce

甘筍苗、新薯、魚籽醬、黃菌燒汁

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#### **Yuzu Cheese Cream Mille Feuille**

柚子芝士忌廉千層酥

Blueberry caviar pearls, mint strawberry salad

藍莓魚籽珍珠、薄荷士多啤梨沙律

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#### **Coffee or tea**

咖啡或紅茶

HKD1,488 per person / 每位港幣1,488 元

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

Price is subject to 10% service charge.  
以上價目須另加一服務費。