



# FRENCH GUEST CHEF SWAN GIREAUD'S RECOMMENDATIONS

法國客席廚師 SWAN GIREAUD 推介菜式

14 – 21/9/2024

## STARTER 前菜

**Chicken Caesar Salad**  
法式雞肉凱撒沙律  
HKD188

**Sea Bream Ceviche**  
酸汁醃海鱸魚  
HKD218

**Salmon Gravlax with Beetroot**  
紅菜頭醃三文魚  
HKD218

**Cheese Soufflé**  
芝士梳夫厘  
HKD168

## MAIN 主菜

**Beef Fillet**  
Potato mille feuille, meat jus  
烤牛柳  
焗薯片、燒汁  
HKD458

**Monkfish Ballotine**  
Carrot, chorizo, Béarnaise sauce  
鮫鱈魚柳  
甘筍、辣肉腸、法式牛油蛋黃汁  
HKD468

**Slow-cooked Chicken Supreme**  
Broccoli cream, broccolini, mushroom mustard, oyster mushrooms, meat jus  
慢煮雞胸  
西蘭花忌廉、西蘭花苗、蘑菇芥末醬、蠔菇、燒汁  
HKD298

## DESSERT 甜品

**Red Berries, White Chocolate  
Ganache and Cocoa Crumble**  
紅莓、白朱古力忌廉及可可脆寶  
HKD138

**Rice Pudding  
with Salted Butter Caramel**  
米布甸伴鹽味焦糖牛油  
HKD138

Please advise our associates if you have any food allergies.  
All prices are subject to 10% service charge.

如您對任何食物有過敏反應，請通知服務員相關資料。  
以上價目均須另加一服務費。