

la TABLE
French Brasserie



FRENCH GUEST CHEF
BRAHIM OUSHI'S SIGNATURE DINNER

法國客席廚師 BRAHIM OUSHI 招牌晚市套餐

5 - 17/4/2025

Slow-cooked Beef Picanha

Gribiche sauce, fresh peas, cherry pickles, green oil, hazelnuts

慢煮牛臀肉

法式熟蛋黃醬、新鮮豌豆、櫻桃漬、青醬、榛子

Fanny Sabre Bourgogne Rouge, France 2022

Capuccino of Cauliflower Velouté

Coffee-infused whipped cream, coffee powder

椰菜花濃湯

咖啡忌廉、咖啡粉

or 或

Skrei Cod in Vanilla-Champagne-Truffle Foam

Fennel and cauliflower two ways, sorrel

鱈魚伴雲呢拿香檳松露泡沫

茴香及椰菜花兩食、酸味草

Roast Beef Fillet and Lobster

Lobster bisque, potato lobster croquette, white asparagus, smoked chilli, red shiso

香烤牛柳及龍蝦

龍蝦濃湯、炸龍蝦薯球、白蘆筍、煙燻辣椒、紅紫蘇葉

Clos des Brusquières Châteauneuf du Pape, France 2020

Merryvale Chardonnay, USA 2019

Deconstructed Five Citrus Tart

Italian meringue, lemon cream, candied fingered citron, sweet crumble, Tarragon

柑橘五重奏

意式蛋白脆餅、檸檬忌廉、糖漬五指柑、甜脆碎餅、龍蒿草

Klein Constantia Estate Vin de Constance, Constantia South Africa 2017

Coffee or Tea

咖啡或茶

4-course HKD580 per person | 5-course HKD780 per person
四道菜每位 HKD580 | 五道菜每位 HKD780

Additional HKD280 per person for 4 glasses of pairing wine

另加每位 HKD280 搭配四杯相得益彰的佳釀

All prices are subject to 10% service charge. 以上價目均須另加一服務費。
Prices are not applicable to any discount privileges. 價目不適用於任何折扣優惠。
Discount is not applicable to alcoholic beverages. 含酒精飲料不設任何折扣優惠。