

FRENCH DINNER SET MENU 法式浪漫晚餐

APPETIZER

前菜

Coquilles Saint-Jacques 焗扇貝配忌廉格魯耶爾芝士

Baked Scallops with Cream and Gruyere Cheese

Or

Rillettes de Porc 慢煮豬肩肉醬配多士

Slow Cook Pork Shoulder Spread served with Toasted Bread

Or

Tartare De Boeuf 牛肉他他

Knife-chopped Raw Beef with Capers, Cornichons, Shallot, Dijon Mustard, Parsley & Egg Yolk

手切生牛肉配水瓜柳，酸黃瓜，紅蔥頭，法國芥末，洋芫荽及蛋黃

(Live Demonstration) 即場製作

SOUP

餐湯

Soup de Oignon 法式洋蔥湯

French Onion Soup

MAIN COURSE

主菜

Ratatouille aux Oeufs 普羅旺斯燴雜菜配水煮蛋

Vegetable Stew Topped with Poached Egg

Or

Magret de Canard 蜜餞鴨胸配雲尼拿薯蓉及小甘荀

Honey-lacquered Duck Breast with Vanilla Mash Potato and Baby Carrot

(Live Demonstration) 即場製作

Or

Sole Meunière 香煎龍脷魚柳配檸檬牛油洋芫荽醬

Pan-fried Sole Fillet with Lemon, Butter and Parsley Sauce

DESSERT

甜品

Fondant aux Chocolate 黑朱古力心太軟配雲尼拿雪糕

Hot Chocolate Fondant with Vanilla Ice Cream

每位港幣HK\$488 per person

Corkage fee per bottle of 750ml HK\$200. 開瓶費每瓶(750毫升)港幣200元

Prices are subject to 10% service charge. 另加一服務費

Please inform us if you have any food allergies or dietary preferences. 如果您對任何食物有過敏反應，請告知我們。