



Menu Degustation



Tomates Anciennes au Caviar

King Crab, Oscietra Caviar, Provençal Heirloom Tomatoes, Sherry Vinegar Sauce
帝王蟹、特級魚子醬、原種蕃茄、雪莉醋汁



Homard du Maine

Boston Lobster, Comté Cheese Tortellini, Borage, Coraline Sauce
波士頓龍蝦、康提芝士意式雲吞、琉璃苣、龍蝦汁



Rouget de Méditerranée

Mediterranean Red Mullet, Grilled Vegetables, Spinach, Marinated Anchovies
地中海紅鱚魚、烤蔬菜、菠菜、醋醃鯷魚



Caille des Vosges au Foie Gras de Canard

Quail and Duck Foie Gras, Rainbow Swiss Chard, King Oyster Mushroom
鶴鶉配鴨肝、瑞士彩虹甜菜、杏鮑菇

Supplement 另加 388

or



Filet Mignon de Porc du Cantal

Cantal Pork Tenderloin, « à la Française » Green Peas, Rocket Condiment
康塔爾豬柳、法式煨青豆、芝麻菜



Sélection de Fromages Affinés de France

Selection of Mature French Cheeses and Condiments

精選法國芝士

Supplement 另加 140



Fruits Exotique

33% Opalys Chocolate Vanilla Mousse, Exotic Curd, Mango Sorbet

33%白朱古力雲呢拿慕絲、熱帶水果蛋黃醬、芒果雪葩



Soufflé à la Cerise et Pistache

Cherry Soufflé, Pistachio Ice Cream

車厘子梳乎厘、開心果雪糕

Coffee or Proprietary Peninsula Teas and Petits Fours

咖啡、半島精選名茶或香草茶、法式小點



4 Courses (Lunch only) 1,980

Sommelier's Selection

4 Glasses – 900

6 Courses 2,450

Sommelier's Selection

5 Glasses – 1,000 / Prestige 5 Glasses – 1,900

Menu to be enjoyed by the whole table

套餐需全桌一同享用

Prices are in Hong Kong dollars, per person and subject to 10% service charge.

Please advise our associates if you have any special dietary requirements.

價錢以港元計算及另加一服務費，如需要任何特別膳食安排，請向我們的服務員提供有關資料