**French GourMay Set Menu**

Salad Niçoise

 Ahi Tuna Tartare, Mesclun Salad, Cherry Tomatoes, Anchovy, Black Olive

 Yuzu Vinaigrette

法式尼斯吞拿魚沙律

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Creamy Crayfish Bisque with Sea Crab meat and Garlic Croutons

法式龍蝦湯

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Steak Frites

U.S. Beef Ribeye steak, Asparagus, Café de Paris Butter

美國肉眼扒伴薯條及蘆筍

**OR 或**

Herb Provencal Crusted Style Lamb Loin

Asparagus, Gratin Dauphinois Potatoes, Natural Jus

香草烤羊柳伴蘆筍及香薯配肉汁

**OR 或**

Pan Seared Halibut Fillet

Baby Carrots, Tournée Potatoes, Sea Urchin Cream Foam

香煎比目魚伴薯菜配海膽忌廉泡沫

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Red Wine Poached Pear

Flavored with Cinnamon and Orange Zest, Vanilla Ice Cream

紅酒煮香梨伴雲呢拿雪糕

**每位港幣HK$588 per person**

**另配餐酒每位港幣HK$198 per person for wine pairing**