

Le French GourMay Menu

Appetizer 前菜

Duck Confit

with mushroom, saffron pear and rhubarb
法式美國油封鴨配蘑菇藏紅花梨及大黃醬

or 或

Marinated Sardine

in sweet and sour onion, chick pea and raisin
醃沙甸魚配糖醋洋蔥、鷹嘴豆及提子乾

Terres d famille, Chardonnay 2019

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Soup 湯

Seafood Soup with Crouton

法式海鮮湯配麵包粒

or 或

Double Boiled Onion Broth

served with onion gratin on cheese

法式洋蔥湯配洋蔥芝士

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Main Course 主菜

Cassoulet

stewed beans and vegetables with duck and pork meats
卡酥菜配法式白豆、蔬菜、燜鴨肉及意大利腸肉

or 或

Swordfish Provençal

light tomato sauce, fennel olives, anchovies and shallot on potato
普羅旺斯劍魚配淡蕃茄醬、茴香水欖、鯷魚、薯仔及乾蔥

or 或

Roasted Stuffed Vegetable Provençal

普羅旺斯烤釀蔬菜

or 或

Stewed Veal

with mixed vegetables

燉意大利牛仔肉配雜蔬菜

Terres d famille, Pinot noir 2019

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Dessert 甜品

French Lemon Tart

法式檸檬撻

Louis Perdrier

HK\$ 778 per person 每位

Additional 3 glasses of wine pairing at HK\$300

另加 \$300 連配對餐酒 3 杯



All prices are subject to 10% service charge

須另收加一服務費

Discount is not applicable

以上菜譜不適用於任何折扣優惠

If you have any concerns regarding food allergies, please alert your server prior to ordering.

若閣下對某種食物有過敏反應，請於點菜時通知服務員，以便作出妥善安排。