

我們的行政總廚將為您呈獻一場法國南部美食之旅，一同慶祝法國五月美食薈

酸豆橄欖蘸醬

卡拉馬塔橄欖、大蒜、鯷魚及刺山薺菜搭法包

油甘魚生魚片

薄切油甘魚生魚片，配香橙、龍蒿和菜苗

普羅旺斯式「塞特風格」魚湯（馬賽魚湯）

鱈魚、蝦仁、青口，以及藏紅花的香氣

西南部風味羅西尼牛排

菲力牛排搭配香煎鵝肝及松露醬汁

「加泰羅尼亞」檸檬奶油布甸

檸檬奶油布甸上覆蓋一層焦糖糖霜

另加 HK\$68 享用一杯 COTES DE PROVENCE ROSE “DOMAINE OTT”

每位 HK\$498



THE FRENCH GOURMAY

*TO CELEBRATE THE TASTE OF FRENCH GOURMAY , OUR EXECUTIVE CHEF WILL
TAKE YOU TO A CULINARY JOURNEY TO SOUTH OF FRANCE*

Tapenade Dipping

Kalamata olives, garlic, anchovy & capers served with baguette slices

Hamachi Carpaccio

Hamachi (Yellowtail) fillets & oranges, tarragon, and microgreens

“Setoise” Fsh Soup (like a “Bouillabaisse”)

Halibut, shrimp, mussels & aromatic essence of saffron

South West Tournedos Rossini

Beef tenderloin steak, pan seared foie gras & truffle sauce

Lemon Crème “Catalane”

Creamy custard dessert infused & caramelized sugar crust

A GLASS OF COTES DE PROVENCE ROSE “DOMAINE OTT” FOR ONLY HK\$68

HK\$498 PER PERSON

ALL PRICES MENTIONED ARE IN HONG KONG DOLLARS &
10% SERVICE CHARGE APPLIES

THE ENCLAVE