



Le French GourMay 法國五月美食薈
In a joy of French Vietnamese Cuisine 法越情懷

Commencer

Fresh Crab Meat Salad with Mango and Avocado

鮮蟹肉芒果牛油果沙律

Baked Snails stuffed with Minced Pork, Garlic Butter, Lemon Glass

香蒜牛油焗香茅豬肉釀田螺

Crispy-fried Saigon Spring Roll

香脆西貢春卷

Chateau La Rame Blanc, Bordeaux, France

Soupe

Vietnamese "Bouillabaisse"

越式海龍皇湯

Principal (La Mer & Le Terre)

Baked Tiger Prawn with Phu Quoc Style Sauce

富國特式汁燒虎蝦

Accompanies with

Braised Beef Cheek in Tomato and Red Wine Sauce

served with Tomato Rice

鮮茄紅酒汁燉牛臉頰配番茄飯

Chateau La Rame Rouge, Bordeaux, France

Dessert (Un Peu Sucre)

Cherry Jubilee

火焰櫻桃雪糕

每位港幣 HK\$588 per person

(Minimum for two persons 兩位起)

另配餐酒每位港幣 HK\$180 per person for wine pairing

The price is subject to 10% service charge. 另加一服務費。
If you have any food allergies, please inform our staff.
如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。