



Steak Frites Set Menu

HORS D'OEUVRE 前菜



ALASKAN KING CRAB REMOULADE



SEARED AVOCADO, FRENCH RADISH SALAD

阿拉斯加蟹肉牛油果及法式蘿蔔沙律

DOMAINE LEBRUN POUILLY-FUME, LOIRE, FRANCE 2023

OR 或



FOIE GRAS POËLE

JAPANESE GRAPES, WARM APPLE COMPOTE, MALDON SALT

香煎鴨肝

日本提子, 糖漬蘋果, 馬爾頓海鹽

BERNARD LONCLAS BLANC DE BLANCS BRUT, CHAMPAGNE, FRANCE N.V

PLAT PRINCIPAL 主菜



STEAK FRITES

ANGUS BEEF TENDERLOIN, POMME ALLUMETTES, BÉARNAISE SAUCE

安格斯牛柳, 法式薯條, 蛋黃牛油醬

PAUL JABOULET AINE COTES DU RHONE PARALLELE 45, FRANCE 2021

OR 或



FILET DE SAUMON

SUSTAINABLE NORWEGIAN SALMON, POMME ALLUMETTES, BÉARNAISE SAUCE

可持續挪威三文魚, 法式薯條, 蛋黃牛油醬

CHATEAU DE PIBARNON BANDOL ROSE, PROVENCE, FRANCE 2022

DESSERT 甜品



CHOCOLATE POT DE CRÈME

MANJARI 64% CHOCOLATE, BISCOTTI, SEASONAL BERRIES

朱古力焦糖布甸

Manjari 64% 朱古力, 傳統意式脆餅, 時令雜莓

CHATEAU RIEUSSEC 'LES CARMES DE RIEUSSEC', SAUTERNES, FRANCE 2018

HK\$880 PER PERSON

每位港幣\$880 元

3 COURSE WINE PAIRING HK\$488 PER PERSON

另加每位港幣\$488 配搭餐酒 (三道菜)



= PORK 含豬肉



= GLUTEN-FREE 無麩質



= CONTAIN NUTS 含果仁



= VEGETARIAN 素菜



= SUSTAINABLE PRODUCT 可持續發展產品



= EGG 雞蛋



= FISH 魚



= DAIRY 乳製品



= SHELLFISH 貝類



= SOYA 黃豆



= SPICY 辛辣



= VEGAN 純素

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE INFORM YOUR SERVER BEFORE ORDERING
如閣下對任何食物有敏感或要求, 請於點單時告知您的服務員

ALL PRICES ARE IN HK\$ AND SUBJECT TO 10% SERVICE CHARGE
所有價目以港元計算另加壹服務費