

la TABLE

French Brasserie

Appetiser Buffet
自助頭盤

Soup of the Day
是日餐湯

Entrée - Choice of One
主菜 - 任選其一

Crispy Skin Atlantic Salmon 'A La Orange'
香煎橙香三文魚

Cucumber salad, lemon butter
香脆青瓜沙律、檸檬牛油汁

Chicken Cordon Bleu
脆炸藍帶雞

Braised red cabbage, garlic mashed potato, onion-bacon gravy
燴紅椰菜、蒜香薯蓉、煙肉洋葱汁

Honey-glazed Roasted Duck Breast
蜜烤鴨胸

Black truffle risotto, green asparagus, duck jus
黑松露菌意大利飯、青蘆筍、鴨肉汁

Quiche Du Jour
法式蛋餅

Baby leaves, shallot vinaigrette
沙律菜、紅葱醋汁

Grilled Boston Lobster
扒波士頓龍蝦

Roasted potatoes, lemon-caper butter
燒薯、檸檬奶油汁

(With a supplement charge of HKD 298 / 須另加港幣 298 元)

Dessert Buffet
自助甜品

Coffee or Tea
咖啡或茶

HKD 598 per person / 每位港幣 598 元

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Pan-roasted Sea Bass
煎焗鱸魚

Lemon zest, zucchini
檸檬皮、意大利青瓜

Grilled Australian Tenderloin
扒澳洲牛柳

Potato gratin, forest mushrooms, thyme jus
忌廉焗薯片、炒蘑菇、百里香汁

Braised Lamb Shank
燴羊膝

Chive mashed potatoes, buttered root vegetable
青蔥薯蓉、牛油燴根菜

Wild Mushroom Risotto
野菌意大利飯

Gorgonzola, rocket
藍芝士、火箭菜

Lobster Thermidor
焗波士頓龍蝦

Mushrooms, Hollandaise
蘑菇、蛋黃醬

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Pan-fried Barramundi
香煎盲鱘魚

English pea purée, braised leeks, butter clams stew
青豆蓉、燴大蒜、白酒大煮蜆

Grilled Australian Lamb Rack
扒澳洲羊扒

Sweet corn purée, buttered vegetables, lamb jus
粟米蓉、牛油燴時蔬、羊燒汁

Roasted Pigeon
烤乳鴿

Savoy cabbage, bacon, confit potatoes, port wine sauce
燴皺紋橄菜、煙肉油封薯片、砵酒汁

Baked Cannelloni
焗雜菜

Ratatouille, fresh tomato sauce
燴菜、新鮮番茄醬

Sautéed Boston lobster
炒波士頓龍蝦

French beans, toasted almonds, Hollandaise
法國豆、烤杏仁、蛋黃醬

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Bouillabaisse
馬賽魚湯

Poached Atlantic cod, Rouille crostini
浸煮鱈魚、蒜蓉包

Roasted Spring Chicken and Foie Gras Roulade
烤春雞鵝肝卷

Crispy risotto, thyme jus
脆炸意大利飯、百里香汁

Red Wine Braised Ox Tail
紅酒燴牛尾

Chive mashed potatoes, pan-roasted root vegetables
青蔥薯蓉、煎烤根菜

Grilled Portabella Mushrooms
扒大蘑菇

Ratatouille, couscous salad
番茄燴菜、中東米沙律

Boston lobster 'Pot-au-Feu'
清燉波士頓龍蝦

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BEVERAGE 飲品

Champagne & Sparkling 香檳及有氣葡萄酒

Moët et Chandon Impérial Brut N.V. | 175 (glass), 820 (bottle)
Jaillance Cremant de Bordeaux Brut N.V. | 95 (glass), 475 (bottle)

White 白酒

Chardonnay, McGuigan, Australia 2011 | 90 (glass), 450 (bottle)
Sauvignon Blanc, Mahi, New Zealand | 105 (glass), 520 (bottle)

Red 紅酒

Shiraz, McGuigan, Australia 2012 | 90 (glass), 450 (bottle)
Cabernet Merlot, Rolf Binder Halcyon, Australia | 105 (glass), 520 (bottle)

Still Water 無氣礦泉水

Evian 伊雲 | 60

Acqua Panna 普娜天然礦泉水 | 48

Sparkling Water 有氣礦泉水

Perrier 法國巴黎 | 60

San Pellegrino 聖培露礦泉水 | 48