

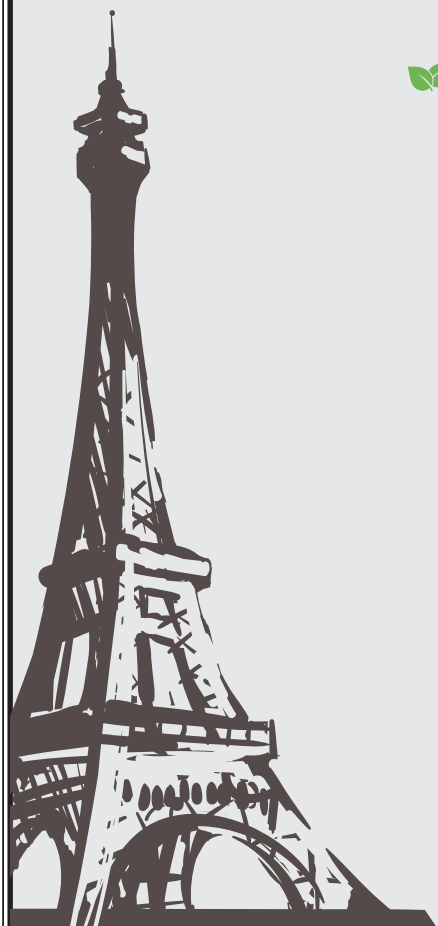
# la TABLE

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French Brasserie



# STARTER 前菜



|                                                                                                                                                                                            | HKD |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
|  <b>Ripe Tomato Consommé</b><br>Basil, heirloom cherry tomatoes<br>鮮番茄清湯<br>羅勒、古早車厘茄                      | 138 |
|  <b>Cream of Mushroom Soup</b><br>Croutons, pesto oil<br>蘑菇忌廉湯<br>麵包脆粒、香草油                                | 168 |
| <b>French Onion Soup</b><br>Gruyère cheese<br>芝士焗洋葱湯                                                                                                                                       | 188 |
| <b>Lobster Bisque</b><br>Tarragon cream<br>龍蝦湯<br>龍蒿草法式忌廉                                                                                                                                  | 250 |
| <b>Escargots de Bourgogne</b><br>Parisian butter, toasted baguette<br>紅酒焗田螺<br>蒜蓉香草牛油、烤法包                                                                                                  | 198 |
| <b>Steak Tartare</b><br>Chives, shallots, gherkins, capers, Dijon mustard, quail egg, toasted baguette<br>生牛肉他他<br>細香葱、乾葱、酸青瓜、酸豆、法國芥末、鵪鶉蛋、烤法包                                              | 238 |
|  <b>Burrata Cheese</b><br>Heirloom tomatoes, aged balsamic vinegar, olive oil<br>意大利水牛芝士<br>古早番茄、陳醋、橄欖油 | 238 |
| <b>Bayonne Ham</b><br>Melon, rocket leaves<br>法國巴約風乾火腿<br>蜜瓜、火箭菜                                                                                                                           | 258 |
| <b>Romaine Salad</b><br>Grilled prawns, croutons, aged Parmesan cheese, creamy anchovy dressing<br>羅馬生菜沙律<br>扒大蝦、麵包脆粒、陳年巴馬臣芝士、銀魚柳醬                                                         | 278 |
| <b>Nicoise Salad</b><br>Cajun tuna, quail eggs, cherry tomatoes, French beans<br>尼斯沙律<br>吞拿魚、鵪鶉蛋、車厘茄、法邊豆                                                                                   | 298 |
| <b>Goose Foie Gras Terrine</b><br>Toasted brioche, port jelly, pear chutney<br>鵝肝醬<br>烤法式牛油軟包、砵酒啫喱、香梨蓉                                                                                     | 298 |
| <b>Ibérico Bellota Charcuterie</b><br>Lomo, salchichón, 48-month ham<br>西班牙橡果黑毛豬冷肉拼盤<br>風乾豬脊肉、風乾豬肉腸、48 個月風乾火腿                                                                              | 378 |
| <b>Chilled Seafood Tower</b><br>Boston lobster, crab legs, brown crab, mussels, prawns, lemon, cocktail sauce<br>凍海鮮塔<br>波士頓龍蝦、蟹腳、麵包蟹、青口、海蝦、檸檬、海鮮醬                                         | 668 |



# ENTRÉE 主菜

HKD



## Croque Madame

Ham, Comté cheese, Béchamel sauce, fried egg  
法式烤焗三文治  
火腿、康堤芝士、白汁、煎雞蛋

228

## Fettuccine Aglio e Olio

Porcini mushrooms, semi-dried tomatoes, aged Parmesan cheese  
香蒜橄欖油意大利闊麵  
牛肝菌、半風乾番茄、陳年巴馬臣芝士

298

## Soft Shell Crab Risotto

Saffron, zucchini, aged Parmesan cheese  
軟殼蟹意大利燉飯  
番紅花、意大利青瓜、陳年巴馬臣芝士

298

## Roast Spring Chicken

Herb-roast potatoes, carrots, garlic jus  
香烤春雞  
香草薯角、甘筍、蒜香燒汁

298

## Mussels Marinière

Thyme, parsley, French fries  
白酒煮青口  
百里香、番茜、炸薯條

298

## Pan-fried Garoupa Fillet

Fennel, tomatoes, zucchini, saffron sauce  
香煎石斑魚柳  
茴香、番茄、意大利青瓜、番紅花

298



## Australian Wagyu Beef Burger

Lettuce, tomato, Provolone cheese, bacon, fried egg  
澳洲和牛漢堡  
生菜、番茄、布旺倫芝士、煙肉、煎雞蛋

308



## Beef Rib Eye Baguette

Caramelised onion, tomato, cucumber, Pommery mustard sauce  
肉眼牛扒法包三文治  
焦糖洋葱、番茄、青瓜、芥末籽醬汁

318

## Boeuf Bourguignon

Braised short ribs, button mushrooms, pearl onion, red wine sauce  
紅酒燴牛小排  
蘑菇、珍珠洋葱、紅酒燒汁

358



# ENTRÉE 主菜

|                                                                                                                              | HKD |
|------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>Braised Wagyu Beef Cheek</b><br>Pearl onion risotto, spinach, Parmigiano Reggiano cheese<br>紅酒燴和牛面頰肉<br>珍珠洋蔥燉飯、菠菜、頂級巴馬臣芝士 | 358 |
| <b>Duck Leg Confit</b><br>Braised lentils, lardons, rocket leaves<br>油封鴨腿<br>燴蘭度豆、煙燻腩肉、火箭菜                                   | 388 |
| <b>Lamb Chop</b><br>Pan-roast vegetables, rosemary jus<br>香煎羊扒<br>烤焗蔬菜、迷迭香燒汁                                                 | 418 |
| <b>Steak au Poivre</b><br>French Fries<br>扒黑胡椒牛柳<br>炸薯條                                                                      | 458 |
| <b>Atlantic Cod Fillet</b><br>Shrimp risotto, confit tomatoes, clams, dill beurre blanc<br>大西洋鱈魚柳<br>蝦肉燉飯、油封番茄、大蜆、刁草牛油汁      | 468 |
| <b>Dover Sole a La Meunière</b><br>牛油煎封龍脷魚柳                                                                                  | 468 |
| <b>Bouillabaisse</b><br>Atlantic cod, king prawn, scallop, mussels, clams, saffron rouille<br>馬賽魚湯<br>大西洋鱈魚、大蝦、帶子、青口、大蜆、番紅花醬 | 598 |
| <b>Boston Lobster Thermidor</b><br>Mushrooms, cognac, mustard cheese sauce<br>芝士焗龍蝦<br>蘑菇、干邑、芥末芝士汁                           | 668 |



# FOR SHARING 共享佳餚

## Roast Corn-fed Yellow Chicken

Bacon mushroom jus

香烤原隻法國粟飼雞  
煙肉蘑菇燒汁

HKD

708

## Sea Salt Crusted Fish

Lemon dill butter sauce

鹽焗原條魚  
檸檬刁草牛油汁

788

## Roast Dry Aged Côte de Boeuf (800g)

烤乾式熟成帶骨肉眼扒 (800 克)

1180

## Roast Dry Aged Porterhouse Steak (900g)

烤焗乾式熟成 T 骨牛扒 (900 克)

1280

## Roast Dry Aged Beef Tomahawk (1kg)

烤乾式熟成箭斧牛扒 (1 公斤)

1388

Please select a sauce for the beef dishes:

Poivre sauce/ Bordelaise sauce/ morel cream sauce

牛肉菜式可選配一款醬汁：

黑胡椒燒汁/紅酒燒汁/羊肚菌忌廉燒汁

# SIDE 配菜

## French Fries

Spicy garlic aioli

炸薯條  
香辣蒜香醬

HKD

98

## Creamy Mashed Potato

Parmesan cheese

香滑薯蓉  
巴馬臣芝士

98

## French Beans

Red onion

法邊豆  
紅洋蔥

98

## Portobello Mushrooms

Natural jus

大啡菇  
燒汁

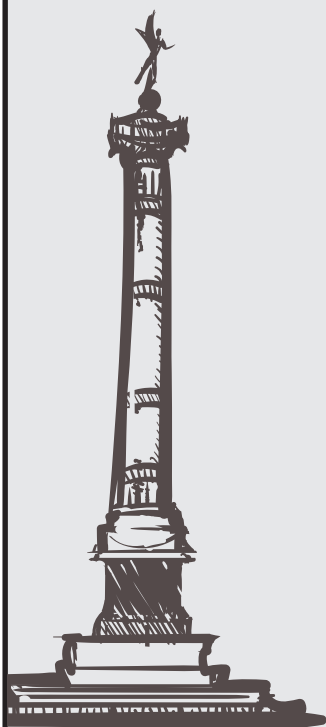
128

## Green Asparagus

Clarified butter

青蘆筍  
清牛油

158



All prices are subject to 10% service charge. 以上價目均須另加一服務費。

 Vegetarian 素菜

 Contains nuts 含果仁

 Signature dish 招牌菜式

# DESSERT 甜品

## Mango Mille Feuille

香芒千層酥

HKD

138

## Mont Blanc

蒙布朗栗子餅

138

## Seasonal Fruit Salad

時令鮮果沙律

138

## French Apple Tart

Vanilla ice cream

法式蘋果撻

雲呢拿雪糕

138

## Double Yuzu Cheesecake

雙層柚子芝士餅

138

## Ice Cream and Sorbet Selection

精選雪糕及雪葩

138

## Chocolate Combination

Chocolate macaroon, honey chocolate cream,  
nama chocolate, chocolate madeleine

朱古力樂章

朱古力馬卡龍、蜂蜜朱古力忌廉、手工朱古力、朱古力瑪德蓮蛋糕

138



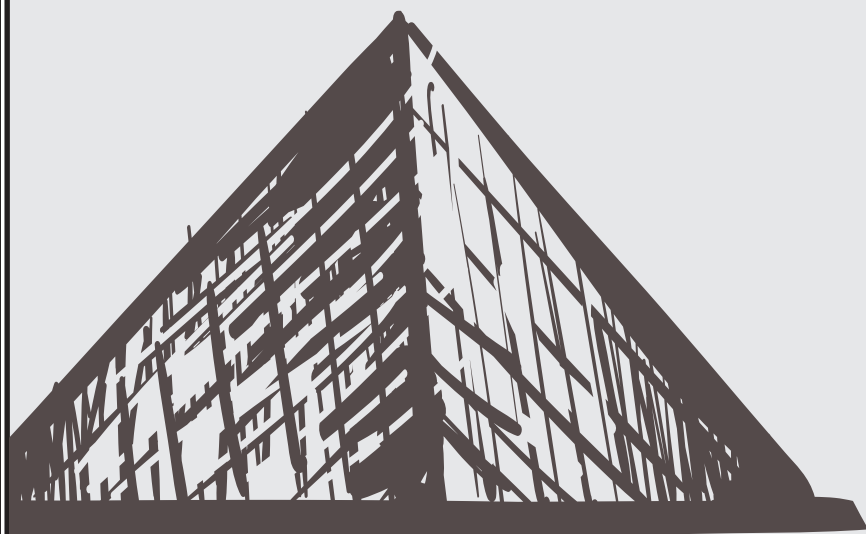
## Cheese Board

Dried fruits, hand-crafted berry jam, nuts

芝士拼盤

乾果、手工果醬、堅果

198



# BEVERAGE 飲料

HKD

## COFFEE & TEA 咖啡及茶

|                                                     |    |
|-----------------------------------------------------|----|
| Coffee, Cappuccino, Latte,                          | 75 |
| Espresso, Decaffeinated Coffee,                     |    |
| English Breakfast, Earl Grey, Peppermint, Chamomile |    |

## WATER 水

|                     |    |
|---------------------|----|
| Evian (330ml)       | 70 |
| Evian (750ml)       | 95 |
| Perrier (330ml)     | 70 |
| Saint-Géron (750ml) | 95 |

per glass  
每杯

## Port 砵酒

|                                          |     |
|------------------------------------------|-----|
| Graham's 10 Years Old Tawny Port (100ml) | 148 |
|------------------------------------------|-----|

## Scotch Whisky 蘇格蘭威士忌

|                               |     |
|-------------------------------|-----|
| Balvenie DoubleWood 12 Years  | 138 |
| Macallan 12 Years, Sherry Oak | 138 |
| Ardbeg 10 Years               | 158 |
| Macallan 18 Years, Sherry Oak | 365 |

## Japanese Whisky 日本威士忌

|                   |     |
|-------------------|-----|
| Hibiki Harmony    | 188 |
| Yamazaki 12 Years | 350 |

## Cognac 干邑

|                     |     |
|---------------------|-----|
| Martell Cordon Bleu | 290 |
| Hennessy X.O.       | 290 |

All prices are subject to 10% service charge. 以上價目均須另加一服務費。

Please approach our associates for master wine list. 如欲查看主酒單，請向服務員查詢。

# BEVERAGE 飲料

|                                                          | per glass<br>每杯 | per bottle<br>每瓶 |
|----------------------------------------------------------|-----------------|------------------|
| <b>Champagne &amp; Sparkling 香檳及氣泡酒</b>                  |                 |                  |
| Zonin Prosecco Brut NV, Italy                            | 98              | 365              |
| Lanson Le Black Création Brut NV                         | 165             | 600              |
| <b>White Wine 白葡萄酒</b>                                   |                 |                  |
| Chardonnay, Ubertas Small Batch, Barossa Valley          | 95              | 350              |
| Riesling, Schloss Vollrads, Kabinett, Rheingau           | 105             | 400              |
| Chablis, Le Domaine d'Henri Saint Pierre, Bourgogne      | 110             | 420              |
| Sancerre, Domaine Laporte, Loire                         | 110             | 420              |
| <b>Red Wine 紅葡萄酒</b>                                     |                 |                  |
| Cabernet Shiraz, Ubertas Native Guardian, Barossa Valley | 95              | 350              |
| Moulin d'Issan, Bordeaux                                 | 105             | 400              |
| Château Bonnet, Bordeaux                                 | 105             | 400              |
| Pinot Noir Louis Jadot, Bourgogne                        | 110             | 420              |
| <b>Cocktails 雞尾酒</b>                                     |                 |                  |
| Old Fashioned                                            | 98              |                  |
| Manhattan                                                | 98              |                  |
| Negroni                                                  | 98              |                  |
| Mojito                                                   | 98              |                  |
| Kir Royal                                                | 165             |                  |
|                                                          | 380ml<br>380 毫升 | 700ml<br>700 毫升  |
| <b>Draught Beers 生啤</b>                                  |                 |                  |
| Suntory The Premium Malt's Gold, Japan                   | 72              | 98               |
| Suntory The Premium Malt's Black, Japan                  | 72              | 98               |

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