

la TABLE

French Brasserie

Set Dinner 晚膳套餐

Menu 菜譜

Hokkaido Scallop

北海道帶子

Cucumber, pumpkin, Ikura

青瓜、南瓜、三文魚籽

Puchang Vineyard Rkatsiteli 2017 - Xinjiang

French Mulard Duck Breast

法國鴨胸

Foie gras, summer berries, duck jus

鴨肝、夏季野莓、鴨肉燒汁

Weingut Martin Wassmer Marktgräflerland Spätburgunder 2016 - Baden

Cepes Mushroom Soup

牛肝菌忌廉湯

Summer truffle

夏季黑松露菌

Australian Lamb Chop

澳洲羊扒

Semi-dried tomatoes, sweet corn purée, morel jus

半熟風乾番茄、粟米蓉、羊肚菌燒汁

Bibbiano Chianti Classico Gran Selezione 2015 - Tuscany

Tiramisu

意大利芝士蛋糕

Coffee or Tea

咖啡或茶

HKD1,788 for 2 persons / 兩位用港幣 1,788 元

Additional HKD438 per person for wine pairings 搭配葡萄酒，每位另加港幣 438 元。

All prices are subject to 10% service charge.

以上價目均須另加一服務費。

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Hokkaido Scallop

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青瓜、南瓜、三文魚籽

Cucumber Gimlet – Bombay Gin, Cucumber

French Mulard Duck Breast

法國鴨胸

Foie gras, summer berries, duck jus

鴨肝、夏季野莓、鴨肉燒汁

Spice Me Up for One Night - Jalapeño infused Olmeca Blanco

Cepes Mushroom Soup

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Summer truffle

夏季黑松露菌

Australian Lamb Chop

澳洲羊扒

Semi-dried tomatoes, sweet corn purée, morel jus

半熟風乾番茄、粟米蓉、羊肚菌燒汁

*Smoky Mushroom – Shitake infused Early Times Bourbon, Sherry Wine,
Amaro Ramazzotti, Bitters*

Tiramisu

意大利芝士蛋糕

Coffee Negroni – Bombay Gin, Martini Rosso, Campari, JWP Coffee

Coffee or Tea

咖啡或茶

HKD1,788 for 2 persons / 兩位用港幣 1,788 元

Additional HKD348 per person for cocktail pairings 搭配雞尾酒，每位另加港幣 348 元。

All prices are subject to 10% service charge.

以上價目均須另加一服務費。