

# la TABLE

French Brasserie

Foodie Retreat

「享·饗」住宿禮遇

1 April to 30 June 2022

Dinner Menu

晚膳菜譜

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## **Buratina with Parmesan Dome**

意大利水牛奶芝士

Crafted semi-dried tomato salsa, crispy Pata Negra

手工半乾番茄醬、香脆黑毛豬火腿片

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## **Lobster Bisque**

龍蝦忌廉湯

Brie cheese puff

芝士酥

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## **Sous Vide Beef Striploin**

真空慢煮牛肉西冷

Girole mushroom, black olive tapenade, red wine sauce

黃菌、黑橄欖醬、紅酒燒汁

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## **Pistachio Chocolate Mousse**

開心果朱古力慕絲

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## **Coffee or Tea**

咖啡或茶

如您對任何食物有過敏反應，請通知服務員相關資料。  
Please advise our associates if you have any food allergies.