

la TABLE

French Brasserie

Foodie Retreat

「享·饗」住宿禮遇

1 November 2021 to 31 March 2022

Dinner Menu

晚膳菜譜

Prawn Cocktail

鮮蝦咯嗲

Pomelo, cucumber, frisée, honey mustard dressing

甘柚、青瓜、細葉生菜、蜜糖芥末汁

Lobster Bisque

龍蝦忌廉湯

Grilled Australian Rib Eye of Beef

扒澳洲牛肉肉眼

Black truffle-potato purée, confit vegetables, red wine jus

黑松露菌薯蓉、油封時蔬、紅酒燒汁

Strawberry Mille Feuille

士多啤梨千層酥

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.

The menu is not available on Valentine's Day

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French Brasserie

Foodie Retreat

「享·饗」住宿禮遇

1 April to 30 June 2022

Dinner Menu

晚膳菜譜

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

Lobster Bisque

龍蝦忌廉湯

Brie cheese puff

芝士酥

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

Pistachio Chocolate Mousse

開心果朱古力慕絲

Coffee or Tea

咖啡或茶

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