

# la TABLE

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French Brasserie



# FRENCH GOURMAY | THE TASTES OF SOUTH OF FRANCE FROM OCCITANIE

法國五月美食薈 | 品嚐南法的滋「MAY」

2 - 31/5/24

## Olive Tapenade and Chickpea Dip with Lavosh

橄欖醬及鷹嘴豆蓉伴薄脆

## Deconstructed Niçoise Salad

Tuna, quail eggs, anchovies, olives, French beans,  
blue potatoes, balsamic vinaigrette

尼哥斯沙律

吞拿魚、鵪鶉蛋、銀魚柳、橄欖、  
法邊豆、紫薯仔、意大利陳醋汁

*Maison Laurent Miquel Solas Chardonnay Pays d'Oc IGP 2019*

## Southern France Pesto Soup

南法香草雜菜湯

## Duck Confit Croustade

油封鴨腿肉酥盒

*Maison Laurent Miquel Solas Pinot Noir Pays d'Oc IGP 2020*

## Sous Vide Wagyu Beef Striploin

Ratatouille timbale, caramelised shallots, bordelaise sauce

真空低溫慢煮和牛西冷

法式野菜塔、焦糖乾葱、紅酒濃汁

*Marius by M.Chapoutier Syrah-Grenache Pays d'Oc IGP 2019*

## Tarte Tropézienne

聖特羅佩蛋糕

## Coffee or Tea

咖啡或茶

每位 HKD988 per person

Additional HKD238 per person for 3 glasses of pairing wine

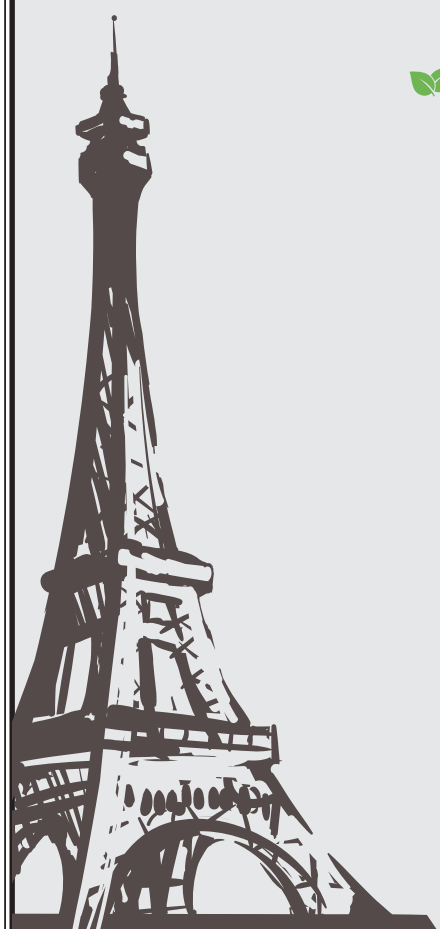
另加每位 HKD238 搭配三杯相得益彰的佳釀

Please advise our associates if you have any food allergies.

All prices are subject to 10% service charge.

如您對任何食物有過敏反應，請通知服務員相關資料。  
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# STARTER 前菜



	HKD
 <b>Ripe Tomato Consommé</b> Basil, heirloom cherry tomatoes 鮮番茄清湯 羅勒、古早車厘茄	138
 <b>Cream of Mushroom Soup</b> Croutons, pesto oil 蘑菇忌廉湯 麵包脆粒、香草油	168
<b>French Onion Soup</b> Gruyère cheese 芝士焗洋葱湯	188
<b>Lobster Bisque</b> Tarragon cream 龍蝦湯 龍蒿草法式忌廉	250
<b>Escargots de Bourgogne</b> Parisian butter, toasted baguette 紅酒焗田螺 蒜蓉香草牛油、烤法包	198
<b>Steak Tartare</b> Chives, shallots, gherkins, capers, Dijon mustard, quail egg, toasted baguette 生牛肉他他 細香葱、乾葱、酸青瓜、酸豆、法國芥末、鵝鶉蛋、烤法包	238
 <b>Burrata Cheese</b> Heirloom tomatoes, aged balsamic vinegar, olive oil 意大利水牛芝士 古早番茄、陳醋、橄欖油	238
<b>Bayonne Ham</b> Melon, rocket leaves 法國巴約風乾火腿 蜜瓜、火箭菜	258
<b>Romaine Salad</b> Grilled prawns, croutons, aged Parmesan cheese, creamy anchovy dressing 羅馬生菜沙律 扒大蝦、麵包脆粒、陳年巴馬臣芝士、銀魚柳醬	278
<b>Nicoise Salad</b> Cajun tuna, quail eggs, cherry tomatoes, French beans 尼斯沙律 吞拿魚、鵝鶉蛋、車厘茄、法邊豆	298
<b>Goose Foie Gras Terrine</b> Toasted brioche, port jelly, pear chutney 鵝肝醬 烤法式牛油軟包、砵酒啫喱、香梨蓉	298
<b>Ibérico Bellota Charcuterie</b> Lomo, salchichón, 48-month ham 西班牙橡果黑毛豬冷肉拼盤 風乾豬脊肉、風乾豬肉腸、48個月風乾火腿	378
<b>Chilled Seafood Tower</b> Boston lobster, crab legs, brown crab, mussels, prawns, lemon, cocktail sauce 凍海鮮塔 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** 228  
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
- Fettuccine Aglio e Olio** 298  
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
- Soft Shell Crab Risotto** 298  
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
- Roast Spring Chicken** 298  
Herb-roast potatoes, carrots, garlic jus  
香烤春雞  
香草薯角、甘筍、蒜香燒汁
- Mussels Marinière** 298  
Thyme, parsley, French fries  
白酒煮青口  
百里香、番茜、炸薯條
- Pan-fried Garoupa Fillet** 298  
Fennel, tomatoes, zucchini, saffron sauce  
香煎石斑魚柳  
茴香、番茄、意大利青瓜、番紅花
-  **Australian Wagyu Beef Burger** 308  
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
-  **Beef Rib Eye Baguette** 318  
Caramelised onion, tomato, cucumber, Pommery mustard sauce  
肉眼牛扒法包三文治  
焦糖洋蔥、番茄、青瓜、芥末籽醬汁
- Boeuf Bourguignon** 358  
Braised short ribs, button mushrooms, pearl onion, red wine sauce  
紅酒燴牛小排  
蘑菇、珍珠洋蔥、紅酒燒汁





# ENTRÉE 主菜


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



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 Vegetarian 素菜

 Contains nuts 含果仁

 Signature dish 招牌菜式

# FOR SHARING 共享佳餚

	HKD
<b>Roast Corn-fed Yellow Chicken</b> Bacon mushroom jus 香烤原隻法國粟飼雞 煙肉蘑菇燒汁	708
<b>Sea Salt Crusted Fish</b> Lemon dill butter sauce 鹽焗原條魚 檸檬刁草牛油汁	788
<b>Roast Dry Aged Côte de Boeuf (800g)</b> 烤乾式熟成帶骨肉眼扒 (800 克)	1180
<b>Roast Dry Aged Porterhouse Steak (900g)</b> 烤焗乾式熟成 T 骨牛扒 (900 克)	1280
<b>Roast Dry Aged Beef Tomahawk (1kg)</b> 烤乾式熟成箭斧牛扒 (1 公斤)	1388

Please select a sauce for the beef dishes:

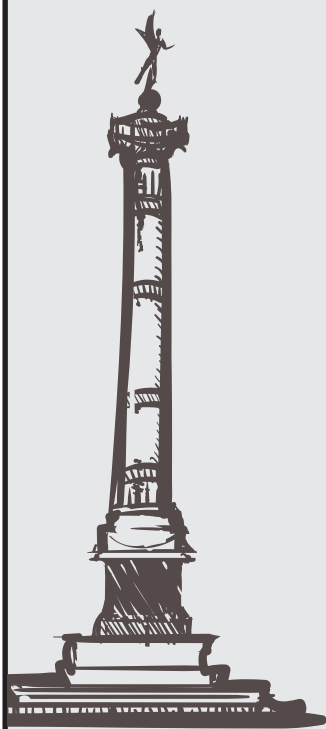
Poivre sauce/ Bordelaise sauce/ morel cream sauce

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


	HKD
<b>French Fries</b> Spicy garlic aioli 炸薯條 香辣蒜香醬	98
<b>Creamy Mashed Potato</b> Parmesan cheese 香滑薯蓉 巴馬臣芝士	98
<b>French Beans</b> Red onion 法邊豆 紅洋蔥	98
<b>Portobello Mushrooms</b> Natural jus 大啡菇 燒汁	128
<b>Green Asparagus</b> Clarified butter 青蘆筍 清牛油	158



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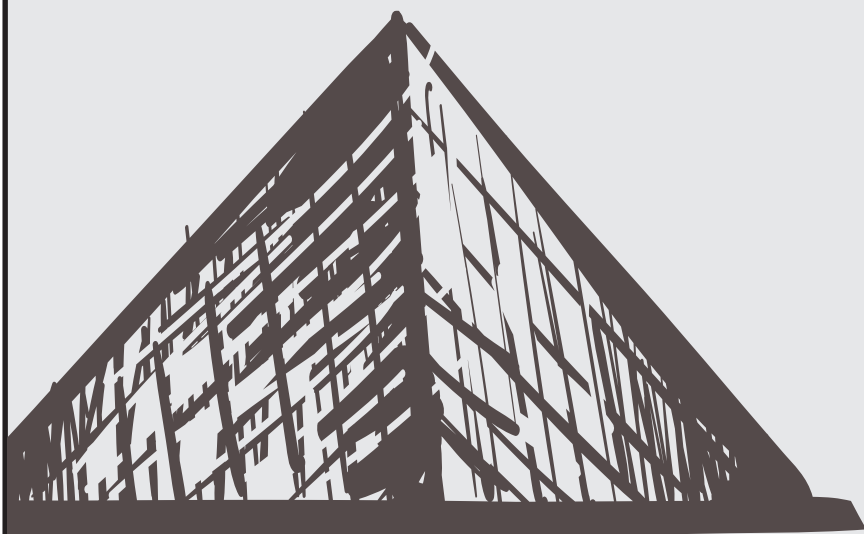
 Vegetarian 素菜

 Contains nuts 含果仁

 Signature dish 招牌菜式

# DESSERT 甜品

	HKD
<b>Mango Mille Feuille</b> 香芒千層酥	138
<b>Mont Blanc</b> 蒙布朗栗子餅	138
<b>Seasonal Fruit Salad</b> 時令鮮果沙律	138
<b>French Apple Tart</b> Vanilla ice cream 法式蘋果撻 雲呢拿雪糕	138
<b>Double Yuzu Cheesecake</b> 雙層柚子芝士餅	138
<b>Ice Cream and Sorbet Selection</b> 精選雪糕及雪葩	138
<b>Chocolate Combination</b> 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
 <b>Cheese Board</b> 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
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## 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

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# BEVERAGE 飲料

	per glass 每杯	per bottle 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 380 毫升	700ml 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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