

Le Menu d'Alsace

Appetizer

煮菜薊
醃製章魚 橄欖 與時令蔬菜

*Marinated salmon with presskopf croquettes,
dandelion purée and citrus accents*

醃製塔斯馬尼亞三文魚 與油炸肴肉
佐蒲公英醬與柑橘

*Hot fish and prawn mousse turnover with pickled seasonal vegetables
and a tarragon beurre blanc sauce*

高知直送鮮魚與蝦汁裹薄餅 佐以繽紛醃菜
龍蒿香 黃油白沙司醬

Pre-dessert

奇異果冰沙與酸奶慕斯

Loquat savarin and jelly with chilled pepper soup

枇杷薩伐崙鬆餅
水果果凍與辣椒冷湯

Mignardises

小甜點

4,000

Tax 8%, Service charge 13% not included 另徵收 消費稅 8% 服務費 13%

Le Menu des Vosges

Appetizer

煮菜薊
醃製章魚 橄欖 與時令蔬菜

Warm salad of green asparagus with poached egg and morel mushroom sauce

當季長野縣產蘆筍與溫泉蛋沙拉
佐羊肚菌汁

*Confit trout with black garlic and green olive condiment,
onion purée and fig accents*

乾煎設樂町產絹姬三文魚 配黑大蒜與橄欖
佐新洋蔥醬與無花果

Roast pork with asari clams à la crème, Madeira sauce and a hint of citrus

烤西班牙產豬里脊肉 馬德拉醬汁
柑橘香奶油蛤蜊佐香草

Pre-dessert

奇異果冰沙與酸奶慕斯

*Chocolate and mascarpone parfait with red berry choux
and hot American cherry sauce*

巧克力與馬斯卡邦尼奶酪芭菲 紅色水果泡芙
佐溫美式櫻桃汁

Mignardises

小甜點

7,500

Our Chef's recommendation

Foie gras added to your main dish

在主菜中追加鵝肝

+ 600

Tax 8%, Service charge 13% not included 另徵收 消費稅 8% 服務費 13%

FROMAGES

A selection of French cheeses in season

法國芝士

¥1,000~

Guests at the same table are kindly requested to choose the same set menu

每桌請選擇同款套餐