

Le Menu Feu d'Artifice

Pour Commencer

Pumpkin ice cream and wild mushroom pickles with pistachio
南瓜雪糕伴醃野菌配開心果

Le Saumon Fumé

Smoked salmon in frivolity accompanied by a horseradish light cream with caviar
煙燻蘇格蘭三文魚配特色辣根奶油伴法國魚子醬

La Langoustine

Scampi ravioli with black truffle and braised green Savoy cabbage
深海螯蝦雲吞伴黑松露及包心菜

Les Cuisses de Grenouille

Pan fried frog legs, parsley and shallot cream served with girolles mushroom
香蒜田雞腿伴雞油菌

La Saint-Jacques

Hokkaido scallop with fregola pasta and Noilly Prat sauce
香煎北海道扇貝伴意大利珍珠麵配特色香艾酒汁

Le Homard Cardinalisé

Roasted Brittany blue lobster with salted butter, stewed green peas and spicy bisque sauce
香烤法國藍龍蝦伴青豆配龍蝦濃汁

Le Pigeon de Racan

Racan pigeon and foie gras duo with bacon and green cabbage
法國白鴿鴨肝煙肉卷

L'Artifice

Raspberry cheesecake, yogurt ice cream like a firecracker
覆盆子芝士蛋糕配乳酪雪糕

La Symphonie des Douceurs

Dessert trolley - your own preferences and combination
精選甜品車

Le Café ou le Thé

Coffee or tea served with sweet temptations
咖啡或茶伴精美糖果

\$3,688

POUR LA TOTALITE DES CONVIVES DE VOTRE TABLE
FOR YOU TO EXPERIENCE (FOR THE WHOLE TABLE ONLY)



*Tous nos pains sont faits maison par notre boulanger. All our breads are made in house by our bakery team.
Le prix ne comprend pas la surcharge de 10% pour le service. All prices are subject to 10% service charge.
Some dishes may contain raw or undercooked ingredients.