

Easter Weekend Lunch

Pâté en croûte & Parfait
Selection of Homemade Terrines and Parfaits served with
Herb Salad and Chutney

Foie Gras
Seared Foie Gras from George Bruck with
Caramelized Endive and Sauternes Sauce

Classic Onion Soup
Cevennes Sweet Onions Cooked in Beef Broth with
a Crouton of Comte & Gruyere

Salmon
Home Smoke King Salmon with Caviar and Cucumber Spring Salad
Supplement 288

Signature Charcoal Carabinero Red Prawn
Supplement 388

Beef Rossini
Grilled Beef Tournedos with Pan Fried Foie Gras, Black Truffles,
Pomme Maxim and Madeira Jus

Dover Sole
Meuniere Style off the Bone with Spinach and Brown Butter Ratte Potatoes

Lobster
Inspired by Alain Passard with Seasonal Vegetables and Yellow Wine Sauce

Veal Blanquette
Veal Slow Cooked with Morel and Carrots Served with Rice Pilaf

Baby Lamb
Roasted French Baby Lamb Rack with
Baby Artichoke Puree and Dry Apricot Condiment

Chocolate Soufflé with Pistachio Ice Cream

Caramel Apple Tarte Tatin

French Toast with Strawberry, Vanilla and Local Honey Ice Cream

Easter Egg with Mango and Coconut

3 courses 888 per person
(1 starter, 1 main, 1 dessert)

4 courses 1,088 per person
(2 starters, 1 main, 1 dessert)

Sommelier's Selection Wine Pairing 2 Glasses 600
(100ml per glass)

Sommelier's Selection of Non-Alcoholic Pairing 2 Glasses 380
(100ml per glass)



Menu by Uwe and Wa

Prices are in Hong Kong dollars and subject to 10% service charge

復活節週末經典午餐

芭菲 & 法式肉派
自家製法式凍派及芭菲系列配香草沙律及香草甜酸醬

鵝肝
香煎法國鵝肝配焦糖苦苣菜及甜酒醬汁

經典法式洋蔥湯
牛肉高湯燉法國甜洋蔥配芝士麵包

三文魚
煙熏三文魚配魚子醬和黃瓜春季沙拉
另加 288

招牌炭燒西班牙紅蝦
另加 388

羅西尼牛排
燒菲力牛排配煎鵝肝、黑松露、千層薯餅、馬德里酒汁

法國龍脷魚
奶油檸檬香煎龍脷魚配菠菜及焦化牛油煮法國馬鈴薯

龍蝦
靈感來自法國名廚的烹調手法配時令蔬菜及黃酒汁

法式白醬燉小牛肉
慢煮小牛肉配羊肚菌、紅蘿蔔及香料飯

羊肉
烤法式羊架配洋蔥泥和干杏醬

朱古力梳乎厘配開心果雪糕

法式焦糖蘋果批

法式多士配士多啤梨、香草及本地蜂蜜雪糕

芒果椰子復活節彩蛋

三道菜每位 888
(頭盤，主菜及甜品一款)

四款每位1,088
(頭盤兩款，主菜及甜品一款))

侍酒師美酒搭配 兩杯600
(每杯100毫升)

侍酒師無酒精調飲搭配 兩杯380
(每杯100毫升)



菜單由Uwe及Wa設計

價格以港幣計算 | 加一服務費