

## *Les Entrées Froides*

### **"Vitello Tonnato"**

French Veal Tartare / Cucumber / Confit Tuna Belly

### **Japanese Cherry Tomatoes**

"In Texture" / Burrata / Vanilla

### **Ossetra Caviar (Add On HK\$280 pp)**

Brittany Abalone / Oyster Cream / Tapioca

## *Les Huîtres*

**Tarbouriech N°2 Oyster (HKD 79 per piece)**

"Au Naturel" / Lemon / Shallots Vinegar

## *Les Entrées Chaudes*

**Périgord Duck Foie Gras**

Poached / Pot-Au-Feu

**Hokkaido Scallop**

Grapefruit / Sweet Corn / Polenta

## *Les Plats*

### **Bresse Pigeon from Maison Mieral**

Grilled / Peas "A la Française" / Smoked Jus

### **Miyazaki A4 Sirloin (Add On HK\$180 pp)**

Watermelon / Ginger / Java Long Pepper

### **Mediterranean Salmon Bass**

Mussels / Chorizo / Piperade

## *Les Fromages et Desserts*

**Our Cheese Selection**

From Les Frères Marchand, Maître Fromager Affineur

**Mango**

Honeycomb / Macha / Lemon Balm

**Poached William Pear**

Hibiscus / Almond / Chocolate Ice Cream

**Soufflé**

Pistachio / Passion Fruit Ice Cream / Madagascar Vanilla Sauce

## *Mix & Match Dinner*

3 Courses HKD 1080 pp

4 Courses HKD 1280 pp