

French GourMay Exclusive

4-course Dinner Set

法國五月美食薈 - 四道菜晚餐



Starter 前菜

Crayfish Tails with Asparagus and Truffle
Served with Lemon Olive Oil Dressing
小龍蝦煮松露蘆筍佐檸檬橄欖油醬汁

Or 或

Herb Butter Baked Escargot
香草焗田螺

Soup 餐湯

Creamy Watercress Soup with
Parma Ham Wrapped Cheese Sticks
西洋菜忌廉湯配巴馬火腿捲芝士棒

Or 或

French Onion Soup with Cheese Toast
法式洋蔥湯配芝士多士

Main 主菜

[Twin of Beef]

Roasted Prime Beef Tenderloin & Braised Short Ribs
with Mustard Seed Sauce
Served with Red Wine Sauce and Sautéed Vegetables

[雙牛誘惑]

焗頂級嫩牛扒及芥末籽醬煮牛仔骨佐紅酒汁及炒雜菜

Or 或

Pan-seared Coral Trout with Chorizo and Grilled Zucchini
Served with Caviar Champagne Sauce
香煎珊瑚斑配西班牙辣肉腸及焗意大利青瓜
佐香檳魚子醬汁

Or 或

Parmesan Crusted Lamb Cutlets with Tomato Sauce
帕馬臣芝士焗羊排配茄汁

Or 或

Creamy Sautéed Forest Mushrooms on Flaky Puff Pastry
忌廉雜菌酥皮盒

Dessert 甜品

Valrhona Chocolate Citrus Mousse Cake with Winter Berries
法國Valrhona朱古力柑橘慕絲蛋糕佐雜莓

Or 或

Baked Almond Apple Tart with Chocolate Gelato
焗杏仁蘋果批配意大利朱古力雪糕

每位 \$488 per person

Add-on 加配

French Sparkling Wine 法國氣泡酒

Veuve Clicquot Brut Yellow Label Champagne France N.V.
\$188 by Glass 杯 | \$888 by Bottle 支

All prices are in HKD | Photo is for reference only | Subject to 10% service charge | 1 May - 31 May 2023
所有價格以港幣計算 | 圖片只供參考 | 另收加一服務費 | 2023年5月1日至31日供應

