

鴨肝 · 海膽 · 松露下午茶

Duck Foie Gras, Sea Urchin, and Truffle Afternoon Tea

Savory 精選小食

*Hokkaido Scallop and Boston Lobster
with Caviar and Sour Cream*

北海道帶子伴波士頓龍蝦
配精選魚子醬及酸忌廉

Ratatouille on Crouton and Truffle

法式燉菜配麵包粒及松露

*Hungarian Duck Foie Gras with Goat Cheese
in Tart with Beetroot and Truffle*

羊奶芝士伴匈牙利鴨肝撻
配紅菜頭及松露

*Chicken Caesar Mousse with Sea Urchin
and Caviar on Parmesan Cheese Biscuit*

雞肉凱撒慕絲伴海膽
配精選魚子醬及巴馬臣芝士餅乾

Sweets 精選甜點

Coconut and Mango Sago Cake

椰汁芒果西米蛋糕

Black Truffle Cheese Cake

黑松露芝士蛋糕

Black Truffle Chocolate Mousse Cake

黑松露朱古力慕絲蛋糕

Duck Foie Gras Chocolate Tart

鴨肝朱古力撻

Chocolate Macaroon

朱古力馬卡龍

Raisins Scone

提子鬆餅

Freshly Brewed Coffee or Tea

即磨咖啡 或 茶

A complimentary glass of sparkling wine for every patron

每位配送指定氣泡酒一杯

With Pairings 搭配餐飲

Gosset, Excellence, Brut, Champagne HK\$178

另加 \$178 享用指定香檳一杯

HK\$588 on weekday for two persons

週一至週五 兩位用

HK\$638 on weekend and public holidays for two persons

週六至週日及公眾假期 兩位用

HK\$388 for one person 一位用

All prices are subject to 10% service charge
須另收加一服務費

If you have any concerns regarding food allergies, please alert your server prior to ordering.
若閣下對某種食物有過敏反應，請於點菜時通知服務員，以便作出妥善安排。