

*Le French GourMay Menu*

Appetizer 前菜

**Duck Confit**

*with mushroom, saffron pear and rhubarb*  
法式美國油封鴨配蘑菇藏紅花梨及大黃醬

or 或

**Marinated Sardine**

*in sweet and sour onion, chick pea and raisin*  
醃沙甸魚配糖醋洋蔥、鷹嘴豆及提子乾

Terres d famille, Chardonnay 2019

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Soup 湯

**Seafood Soup with Crouton**

法式海鮮湯配麵包粒

or 或

**Double Boiled Onion Broth**

*served with onion gratin on cheese*

法式洋蔥湯配洋蔥芝士

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Main Course 主菜

**Cassoulet**

*stewed beans and vegetables with duck and pork meats*  
卡酥菜配法式白豆、蔬菜、燜鴨肉及意大利腸肉

or 或

**Swordfish Provençal**

*light tomato sauce, fennel olives, anchovies and shallot on potato*  
普羅旺斯劍魚配淡蕃茄醬、茴香水欖、鯷魚、薯仔及乾蔥

or 或

**Roasted Stuffed Vegetable Provençal**

普羅旺斯烤釀蔬菜

or 或

**Stewed Veal**

*with mixed vegetables*

燉法式牛仔肉配雜蔬菜

Terres d famille, Pinot noir 2019

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Dessert 甜品

**French Lemon Tart**

法式檸檬撻

Louis Perdrier

**HK\$ 778** per person 每位

Additional 3 glasses of wine pairing at HK\$300

另加 \$300 連配對餐酒 3 杯



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。