

APPETIZERS**頭盤**

HK\$

Lobster with heart of romaine lettuce, caesar crustacean sauce crostini, country bacon and parmesan cheese 波士頓龍蝦凱撒沙律	480
Marinated raw sea bass, Grenobloise-style condiment, mimosa garnish 醃鱸魚配金黃牛油檸檬汁	280
Winter salad, roasted sea scallops, black truffle 鮮帶子海鮮沙律伴黑松露	350
Steamed duck foie gras from " Landes ", dried fruit condiment, Parisian brioche 蒸法國頂級鴨肝伴法式果醬及焗牛油包	290
Shell pasta, veal jus, York ham/black truffle/Comte cheese 貝殼粉伴法國火腿,黑松露及法國芝士配香濃牛仔汁	280
Soft-boiled farm egg, baby mushrooms/onions/croutons, meurette-style sauce 糖心蛋伴法國蘑菇及洋蔥配法式醬汁	220
"Kabucha " velouté soft gnocchi, dried ham 香濃南瓜湯伴芝士及風乾火腿	170
White winter vegetables, truffled condiment 法式燴時令雜菜配松露汁	220

FISH AND CRUSTACEANS**魚及海鮮**

On the spit lobster from Brittany, coco/curry sauce 烤法國龍蝦配香椰咖喱汁	650
Pan-fried sea scallops, daube-style sauce, raw and cooked endives 香煎帶子伴菊苣配法國紅酒汁	420
Baked suzuki, " parmentier-style " emulsion, potatoes and baby leeks 焗日本鱸魚伴大蒜薯仔配魚香檸檬汁	450
Pan-seared white tuna, satay sauce, " Spoon style " vegetables 香煎特級吞拿魚伴特式炒時蔬配沙爹汁	330
Artisan pasta, lemon condiment, clams/squid/basil 秘製意粉伴海鮮配香檸檬汁	390
Hirame, " Bonne-femme " sauce, mushrooms from Paris/shallots 煎舌平魚伴巴黎蘑菇及乾蔥配香濃白酒魚汁	510

MEAT AND POULTRY**肉及家禽**

Old style stuffed free-range chicken, black truffle condiment 頂級雞胸配法國黑松露汁	520
Rabbit from "Poitou" cooked in cocotte, civet sauce, gnocchi and artichoke 法國野兔意大利麵糰伴朝鮮薊配紅酒蘑菇汁	420
Roasted saddle of milk-fed lamb, rustic style vegetables/dried fruit 燒澳洲羊柳伴乾果炒時蔬	390
Rossini-style beef tenderloin, Pont-neuf potatoes, baby romaine salad 香煎牛柳伴炸薯配松露菌汁	680
Pan-seared fillet of venison, peppered juice, autumn fruits and vegetables 香煎黃獐伴時令蔬果配干邑胡椒汁	480
Sautéed milk-fed veal, cooking jus, pumpkin gratiné 乳飼牛仔肉伴芝士焗南瓜配特色醬汁	420

SPOON EXPERIENCE

5-COURSE MENU (CHOICE OF MAIN COURSE) HK\$888

6-COURSE MENU HK\$988

Warm duckling and foie gras pie
served in puff pastry
酥皮鴨肉鴨肝批

Light chestnuts velouté, fennel confit
栗子濃湯配茴香

Parisian-style French sole
yabbies/truffle/baby mushrooms
法式龍脷柳伴淡水小龍蝦及白菌配黑松露汁

Braised chuck of French beef, pumpkin
燴法國牛肩肉伴南瓜

Citrus fruits with fragrant jus, Campari granite
金巴利雪芭配柑橘汁

Praline/nougatine dome, coconut/caramel ice cream
紐結果仁朱古力蛋糕伴椰香焦糖雪糕**CHEESE**
芝士

HK\$

Selection of four gourmet aged French cheeses
精選法國四式芝士 170**DESSERTS**
甜品

140

Our favorite cheese cake,
Red fruits marmalade, yoghurt sorbet
芝士餅配雜草莓伴乳酪雪芭All chocolate
焗軟心朱古力蛋糕Rum baba, lightly whipped vanilla cream
法式罌酒蛋糕伴香草忌廉Apple composition, soufflé/tatin/jelly
蘋果疏乎里伴果凍Chocolate/raspberry for chocolate lovers
紅桑莓朱古力蛋糕Lemon and caramel tart, mixed dried fruit
焦糖乾果檸檬撻伴香檸雪芭New style exotic vacherin, coconut meringue
椰子蛋白軟心脆餅伴雪芭Baked Alaska, citrus sauce
火焰雪山