

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
Autumn salad, " Gamberoni " prawns and shellfish, seaweed pesto 時令大蝦海鮮沙律	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, Girolles/onions/country bacon, meurette-style sauce 糖心蛋伴法國蘑菇配法式醬汁	220
"Kabucha " velouté soft gnocchi, dried ham 香濃南瓜湯伴芝士及風乾火腿	170
White vegetables and mushrooms, truffled condiment 法式燴時令雜菜配香菌汁	220

FISH AND CRUSTACEANS**魚及海鮮**

On the spit lobster from Brittany, coco/curry 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	380
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, porcini/shallots 煎舌平魚配香濃白酒魚汁	510

MEAT AND POULTRY**肉及家禽**

On the spit free-range chicken, yellow wine sauce, sautéed girolle 頂級雞胸伴野菌配法國黃酒汁	480
Rabbit from "Poitou" cooked in cocotte, civet sauce, roasted porcini mushrooms and gnocchi 法國野兔伴牛肝菌意大利麵配紅酒蘑菇汁	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

Crustacean velouté,
infusion of wild mushrooms and chervil
海鮮濃湯

Normandy-style French sole
shrimp/mussels/mushrooms
諾曼第式龍柳柳伴鮮蝦青口蘑菇

Poached farm chicken from France,
garden vegetables
焗法國農場雞胸伴田園時蔬

Fresh mango, passion fruit/lemongrass juice
香芒及熱情果伴乳酪雪芭配香茅汁

Crispy chocolate/praline, hazelnut ice cream
香脆朱古力蛋糕伴榛子雪糕

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
法式麻酒蛋糕伴香草忌廉

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

All prices are subject to 10% service charge