

Gabb's



Pour Commencer

Caviar et Condiments

魚子醬伴傳統配料

Caviar Français Premium Baerii Royal Club
中國人工培養鱈魚魚子醬
50 Gr - 1,488

Oscietra Caviar de la Maison Kaviari
人工培養混種鱈魚魚子醬
30 Gr - 1,188 50 Gr - 1,988

Beluga Caviar No.7 Perseus
人工培養歐洲鱈魚魚子醬
50 Gr - 2,288

Trilogie d'Huîtres Gillardeau

Trilogie of Gillardeau Oysters N°2
Superior Oscietra Caviar, Lemon, Spring Onion, Seaweed
吉拉多生蠔三食、法國特級魚子醬、檸檬、青蔥、海藻
558

Homard Canadien

Boston Lobster Salad
Roe Dressing and Chips, French Beans
波士頓龍蝦沙律、龍蝦油醋汁蝦脆片、法邊豆
788

Tartare de Bœuf au Caviar Baerii

Traditional Beef Tartare
Baerii Caviar, Gerkins, Capers, Quail Egg
法式牛肉韃靼、法國特級魚子醬、酸青瓜、水瓜柳、鵪鶉蛋
688

Escalope de Foie Gras du Périgord

Pan-Seared Périgord Foie Gras
Daikons, Orange, Coriander
香煎法國鴨肝、大根、橙、芫荽
558

Langoustine de Norvège

Pan-Seared Norwegian Langoustine
Perseus N°2 Superior Oscietra Caviar, Pumpkin, Sage, Turmeric, Bisque
香煎挪威海螯蝦、法國特級魚子醬、南瓜、鼠尾草、海螯蝦頭汁
728

Velouté d'Asperges Vertes

Green Asparagus Velouté
Herb and Morel Raviolis, Green Sorel
青蘆筍湯、羊肚菌香草雲吞、酢漿草
528

Prices are in Hong Kong dollars and subject to 10% service charge.
Please advise our associates if you have any special dietary requirements.

價錢以港幣計算及另加一服務費、如閣下需要任何特別膳食安排、請向我們的服務員提供有關資料

Gaddi's



A Suivre

Saint-Jacques d'Hokkaido

Hokkaido Scallops Millefeuille
Carrots, Shimenji, Spinaches, Saint Hubert Sauce
北海道帶子千層、甘筍、靈芝菇、菠菜、白菌忌廉汁
748

Amadai en Écailles Croustillantes

Crispy Scales Amadai
Boston Lobster, Sea Urchins, Fennel in Different ways
脆鱗金目鯛魚、波士頓龍蝦、海膽、大茴香
788

Sole de Petit Bateau

« Meunière » Brittany Dover Sole
White Asparagus, Orange, Chives, Parmesan Cheese
香煎法國鰈魚、白蘆筍、柳橙、細香蔥、巴瑪臣芝士
858

Agneau de Lait des Pyrénées

Baby Lamb from Pyrenees in Various Ways
Razor Clams, Tomatoes, Chards
乳飼羊變奏、蜆子、蕃茄、瑞士甜菜
728

Faux Filet Japonais A4 de Kagoshima

Japanese Kagoshima A4 Wagyu Sirloin
Stuffed Crispy Potato, Wild Garlic Béarnaise
鹿兒島 A4 和牛西冷、法式脆薯卷、賓利士蛋黃醬
888

A Partager

For Two Persons

Côte de Veau du Limousin

Veal Chop from Limousin
Stuffed Morels, Parsnips
法國牛仔架、羊肚菌、白甘筍
2,088

Homard du Maine à la Presse

- Pre-ordering only, 48h in advance / For two persons and in two services / 60 minutes preparation time -
2,900

Pressed Maine Lobster, Beluga Caviar, "Spring Navarin" Vegetables
緬因州龍蝦、法國頂級魚子醬、春季鄉村炖菜



Lobster Pithivier, Shitakes, Frisée Salad, Coraline Sauce
龍蝦批、香菇、菊苣沙律

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