

Menu Truffe Blanche



Tartare de Veau du Limousin

Limousin Veal Tenderloin Tartar, Jerusalem Artichokes, Vitello Tonnato Sauce
牛仔柳鞭軚，耶路撒冷雅枝竹，吞拿魚醬



Raviole de Langoustines d'Ecosse

Scottish Langoustines Raviolo, Seasonal Mushrooms, Hazelnuts, Albufera Sauce
蘇格蘭海螯蝦，時令雜菌，榛子，法式鵝肝汁



Bar de Ligne de Bretagne

Brittany line Caught Seabass, Tarbais Beans, Razor Clams, Tarbouriech Oyster
線釣海鱸魚，白腰豆，蜆子，法國湖殖生蠔



Poularde de Bresse

Bresse Chicken, Butternut Squash, Smoked Alsatian Bacon, Sauce Suprême
布雷斯雞，牛油南瓜，煙燻豬腩肉，忌廉雞汁



Tartelette au Sarrasin

Buckwheat Tartlet, Almond Praline, Poached Pear
蕎麥撻，焦糖杏仁醬，燴梨



Fuseau Ivoire à la Truffe Blanche

White Truffle Whipped Ganache, Ivoire Chocolate, Caramelised Puff Pastry, Truffle Ice Cream
白松露軟心朱古力，35%白朱古力，焦糖酥皮，松露雪糕

Coffee or Proprietary Teas and Petits Fours
咖啡或半島精選名茶及精選法式小點



4 Courses (Lunch only) 2,888

Sommelier's Selection
4 Glasses – 850

6 Courses 3,888

Sommelier's Selection
5 Glasses – 988 / Prestige 5 Glasses – 1,688

Price is 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