

Gaddi's Menu Dégustation



Langoustines des Côtes Écossaises

Scottish Langoustines, Kaviar Kristal Caviar, Fennel Cooked in a Seaweed Crust, Dashi Consommé
蘇格蘭海螯蝦、特級魚子醬、大茴香、昆布清湯



Escalope de Foie Gras du Périgord

Pan-seared Périgord Foie Gras, Mirabelle Plum, Walnuts, Balsamic Vinegar
香煎鴨肝、黃梅、核桃、黑醋



Sole de Petit Bateau de Douvres à la Grenobloise

Poached Dover Sole, Grenobloise Garnish, Morisseau Mussels, Baby Leeks
法國鱈魚、格勒若布爾配菜、青口、迷利大蒜



L'Agneau de Sisteron

Roasted Sisteron Lamb Rack, Smoked Eggplant Caviar, Red Piquillo Peppers, Raspberries
錫斯特龍羊架、煙燻茄子及紅椒、紅莓

or



Filet de Bœuf A5 de Kagoshima

A5 Kagoshima Beef Tenderloin, Braised Beef Cheek, Sandy Carrots, Capers, Red Wine Sauce
鹿兒島 A5 和牛柳、燴牛頰肉、沙甘筍、紅酒汁
Supplement 另加 288



Selection de Fromages Affinés de France

Selection of Mature French Cheeses and Condiments
精選法國芝士
Supplement 另加 140



Figues de Solliès

Solliès Figs Marmalade, Diamond Sablé, Yoghurt and Lemon Sorbet
法國無花果果醬、牛油脆餅、檸檬乳酪雪葩



Soufflé au Chocolat et Fève de Tonka

Chocolate and Tonka Bean Soufflé, William Pear Ice Cream
朱古力零陵香豆疏乎厘、威廉梨酒雪糕

Coffee or Proprietary Peninsula Teas and Petits Fours
咖啡、半島精選名茶或香草茶、法式小點



4 Courses (Lunch only) 1,778

Sommelier's Selection
4 Glasses – 850

6 Courses 2,408

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

Prices are in Hong Kong dollars and subject to 10% service charge

Please advise our associates if you have any special dietary requirements

價錢以港元計算及另加一服務費。如需要任何特別膳食安排，請向我們的服務員提供有關資料