

C'EST FRANÇAIS !

Starters

Soupe à l'Oignon **\$78**

Onion Soup, Comté Cheese, Croutons 法式洋葱湯配考姆特芝士及麵包脆粒

Salade Lyonnaise **\$88**

Rocket, Cherry Tomatoes, Lardon, Soft Poached Egg, Chicken Liver, Croutons
火箭菜、車厘茄、法式煙肉、水波蛋及麵包脆粒、雞肝

Escargots de Bourgogne

Burgundy Snails, Garlic and Herb Butter 蒜蓉香草牛油焗法國蝸牛

Half Dozen/ 6隻 **\$98**

A Dozen/ 12隻 **\$168**

Terrine de Foie Gras **\$138**

Foie Gras Terrine served with Brioche Toasts, Sea Salt and Onion Chutney 鵝肝醬配法式多士伴海鹽洋葱酸辣醬

Main Courses

Filet de Saint Pierre Sauce Dieppoise **\$228**

John Dory Fillet with a Creamy Seafood Sauce, Steamed Vegetables and Rice 多利魚柳配忌廉海鮮醬、時蔬伴米飯

Moules Marinières

Mussels cooked with White Wine, Shallots and Parsley, served with French Fries 白酒香草煮青口伴法式炸薯條

500g/ 克 **\$188**

1 kg/ 公斤 **\$328**

Carré d'Agneau en Croûte **\$348**

Pistachio and Hazelnut Crusted Rack of Lamb served with Ratatouille, Buttered French Beans and Thyme Sauce
香烤開心果及榛子脆皮羊架伴普羅旺斯燉菜、忌廉四季豆及百里香牛油汁

Steak Frites **\$358**

10oz Ribeye, French Fries, 'Provençal' Tomato, Beurre Maître d'Hôtel – Brasserie Style

10安士肉眼扒、法式炸薯條、普羅旺斯蕃茄伴法式軟牛油

Desserts

Moelleux au Chocolat **\$78**

Chocolate Fondant, Vanilla Ice Cream 朱古力心太軟配雲呢拿雪糕

Charlotte aux Fraises **\$88**

Strawberry Charlotte, Strawberry Compote 法式草莓夏洛特蛋糕伴草莓果醬

\$78 / Glass \$380 / Bottle

Michel Lynch Reserve Graves Blanc, Bordeaux Blanc, 2012

Light yellow color with aromas of white flowers, white peaches and quince. The palate is full-bodied with notes of tropical fruits and caramel.

Château La Nerthe, Côtes-du-Rhône Les Cassagnes de La Nerthe, Rhone Valley, 2014

Intense garnet color with aromas of red berries and sweet spices. The palate is balanced, medium bodied, with notes of berries, hints of Liquorice and light tannins.

All prices are in HK\$ and are subject to a 10% service charge.

Accor Plus Card offers 10% discount on Food and 15% on Beverage. Not in conjunction with other discount offers.