

SEAFOOD

Tapas

French Bouillabaisse **\$98**

Served with Garlic Croutons and Rouille Sauce

法式海鮮雜燴湯伴蒜蓉麵包粒及香蒜辣椒醬

Three Freshly Shucked Oysters, Coffin Bay - Australia **\$108**

Served with Lemon, Red Wine Vinegar and Shallot

即開特級南澳洲哥芬灣生蠔 (3 隻) 配 乾蔥紅酒醋及檸檬

Prawn and Octopus Salad **\$128**

Avocado, Cucumber, Red Onion, Tomato served with a Cilantro and Lime Juice Dressing

鮮蝦、八爪魚沙律配牛油果、青瓜、紅洋蔥、蕃茄、芫荽及青檸汁

Mackerel Fillets with Smoked Paprika **\$128**

Served with Cucumber, Fennel and Mint Salad

鯖魚柳配煙薰紅椒粉及青瓜茴香薄荷沙律

Main Course

Pan Seared King Fish Fillet **\$168**

Served with Braised Fennel, Sautéed Broad Bean and Basil-Caper Butter

香煎池魚柳配燴茴香、炒蠶豆及羅勒水瓜柳牛油

Squid Ink Paella **\$178**

Served with Clams, Mussels, Squid and Prawns

西班牙墨汁海鮮飯配青口、蜆、魷魚及鮮蝦

Scallops and Charred Leeks **\$188**

Served with Cherry Tomatoes, Fresh Basil Pesto

香炒大蒜帶子配車厘茄、羅勒青醬

From the Market

All served warm with Garlic Butter and Hollandaise Sauce 以下海鮮均配蒜蓉牛油及荷蘭醬

- **Grilled King Prawns - Australia (3pcs – 250gr)** **\$268**
香烤澳洲黃帝蝦 (3 隻 – 250 克)
- **Poached Legs of King Crab - Alaska (2pcs – 240gr)** **\$388**
阿拉斯加皇帝蟹腳 (2 隻蟹腳 – 240 克)
- **Grilled Whole Blue Lobster - France (400gr)** **\$388**
法國原隻藍龍蝦 (400 克)

\$78 / Glass \$360 / Bottle

Palliser Estate Riesling, Martinborough, 2017 New Zealand

Bright straw-yellow colour with an expressive nose of lime fruit and tangerine, along with honey and white flower notes. The palate is crisp with flavours of lime and a lingering finish of minerals.

Chapel Hill Chardonnay, McLaren Vale, 2017 Australia

Pale gold colour with an elegant bouquet of white peach, citrus and stone fruits. The palate is dry with flavours of figs, melon and peach.

All Prices are in HK\$ and Subject to a 10% Service Charge.

Accor Plus Card offers 10% discount on Food. Not in conjunction with Other Discount Offers.