

# É P U R E



## Spring Lunch

### MENU \$588

Amuse Bouche

餐前小吃

▪

Appetiser

前菜

▪

Main Course

主菜

▪

Cheese or Dessert

芝士或甜品

( supplement 芝士另加 \$68 for cheese )

▪

Petits Fours

法式美點

▪

Coffee or Tea

咖啡或茶

### MENU \$688

Amuse Bouche

餐前小吃

▪

2 Appetisers

前菜

▪

Main Course

主菜

▪

Cheese or Dessert

芝士或甜品

( supplement 芝士另加 \$68 for cheese )

▪

Petits Fours

法式美點

▪

Coffee or Tea

咖啡或茶

We recommend these wines to enhance  
food tastes and your dining experience.  
我們誠意推介以下美酒，全面提升味覺享受

#### White 白酒

Chardonnay, Laroche La Chevaliere

\$108/glass (Original: \$160)

#### Red 紅酒

Merlot, Bordeaux, Michel Lynch

\$108/glass (Original: \$160)

A 10 percent service charge will be added to your bill 另收加一服務費

Please inform us of any food allergies or dietary requirements in advance 如對任何食物有任何過敏反應，請於點餐前通知服務團

# É P U R E



MICHELIN  
2025

## Appetiser

### 前菜

Hamachi crudo with jalapeño and shiso

時令油甘魚

( supplement Kaviari Oscietra Caviar 魚子醬另加 \$40/g )

Spot prawn crudo with cape gooseberries

牡丹蝦刺身配燈籠果

Foie gras au torchon with apricot- timut pepper conserva and Sauternes

法國鴨肝凍配杏桃及葡萄柚花椒莓果醬

( supplement 另加 \$98 )

Landes white asparagus with egg yolk and pike roe “kimizu”

法國白蘆筍配梭子魚子及蛋黃醋

Maine scallop with vinaigrette perle and sauce marinère

緬因帶子配香醋珍珠

Wild garlic agnolotti with smoked eel and grilled butter

野蒜餃子配煙燻鰻魚及烤牛油

Hokkigai grenobloise

北寄貝配檸檬牛油汁

( supplement 另加 \$88 )

## Main Course

### 主菜

Chatham Island blue cod with coquillage and kombu

紐西蘭藍鱈魚配昆布

Roasted Maine lobster with artichoke and sauce bouillabaisse

香烤緬因龍蝦

( supplement 另加 \$128 )

Poulet jaune farci with sauce suprême

法國黃油雞配雞油菌

A4 Wagyu beef tenderloin

日本穀飼 A4 和牛柳

( supplement 另加 \$328 )

( supplement Kaviari Oscietra Caviar 魚子醬另加 \$40/g )

## Cheese & Dessert

### 芝士及甜品

Citrus with shiso sorbet and yuzu espuma

柑橘配紫蘇雪葩及柚子泡沫

Pear with vanilla and brown butter

焦糖香梨配雲呢拿

Soufflé

梳乎厘

( ask your server for flavour of the day 請向服務員查詢是日口味 )

Artisan cheese

精選法國牧場芝士

( supplement 另加 \$68 )