

# É P U R E

  
MICHELIN  
2025

## Spring Brunch

Amuse Bouche

開胃菜



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

\$688

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

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## 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 marinière

緬因帶子配香醋珍珠

Chestnut pumpkin agnolotti with parmesan nage

栗子南瓜餃子配巴馬臣芝士

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 )