

É P U R E



MICHELIN

## 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

## Sommelier Selection 品酒師推介

3-glass wine flight 美酒嗜味體驗 ( 3 杯 ) \$398

4-glass wine flight 美酒嗜味體驗 ( 4 杯 ) \$498

Our sommeliers are pleased to provide wine pairing recommendation  
歡迎向品酒師團隊查詢更多美酒推介

A 10 per cent 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隊

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## Appetiser

### 前菜

Shima aji with dill and caviar

池魚配魚子醬

( supplement 另加 \$128 )

Poached foie gras with cherry and amaretto

法國鴨肝凍配車厘子

( supplement 另加 \$88 )

Maine scallop with fish roe and sauce marinière

緬因帶子配魚子

Snail with parsley and garlic

番茜蒜香蝸牛

## Main Course

### 主菜

Toothfish with saffron and yari ika

鱈魚配槍魷魚

Roasted Maine lobster with artichoke and sauce bouillabaisse

香烤緬因龍蝦

( supplement 另加 \$88 )

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 \$238 )

( supplement Superior Caviar 另加魚子 \$38/g )

## Cheese & Dessert

### 芝士及甜品

Citrus with basil sorbet and yuzu espuma

柑橘配羅勒雪葩及柚子泡沫

Madagascar vanilla with blackberries and cascara

馬達加斯加雲呢拿配黑莓

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 )