

É P U R E



MICHELIN

Chef's Dégustation Lunch

Amuse bouche

開胃菜

Poached foie gras with cherry and amaretto

法國鴨肝凍配車厘子

Maine scallop with fish roe and sauce marinière

緬因帶子配魚子

Paris mushroom soup

巴黎白蘑菇湯

Poulet jaune farci with sauce suprême

法國黃油雞配雞油菌

Soufflé

梳乎厘

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

Petits fours

法式美點

Coffee or tea

咖啡或茶

\$888

Sommelier Selection 品酒師推介

3-glass wine flight 美酒嚐味體驗 (3 杯) \$398

4-glass wine flight 美酒嚐味體驗 (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