

É P U R E



MICHELIN

Summer 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

É P U R E



MICHELIN

Appetiser

前菜

Kyushu tomatoes with fresh cheese and white balsamic

蕃茄配芝士

Hamachi crudo with jalapeño and shiso

時令油甘魚

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

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

Escargot 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)