

É P U R E



Summer 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

Amela fruit tomato with gazpacho vinaigrette

日本水果番茄配西班牙油醋汁

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

Grilled foie gras with tamarind lemongrass and toasted rice

香烤法國鴨肝配羅望子檸檬草及鍋巴

(supplement 另加 \$128)

Maine scallop with vinaigrette perle and sauce marinière

緬因帶子配香醋珍珠

(supplement 另加 \$68)

Parmesan gnocchi with parsley and porcini mushrooms

意大利巴馬臣芝士餃子配牛肝菌菇

Main Course

主菜

Murray cod with fermented capsicums and zucchini

鱈魚配發酵辣椒及意大利青瓜

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

Peach “Baba au Rhum” with peach gum and Baijiu

蜜桃巴巴蘭姆蛋糕配桃膠及白酒

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)