

# É P U R E



## Autumn 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 2022

\$108/glass (Original: \$160)

#### Red 紅酒

Merlot, Bordeaux, Michel Lynch 2020

\$108/glass (Original: \$160)

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

# É P U R E

✿  
MICHELIN  
2024

## Appetiser

### 前菜

Kyushu tomato with fresh cheese and white balsamic  
清甜九州番茄配芝士

Hamachi crudo with jalapeño and shiso  
時令油甘魚  
( supplement Kaviari Oscietra Caviar 魚子醬另加 \$40/g )

Poached foie gras with cherry and amaretto  
法國鴨肝凍配車厘子  
( supplement 另加 \$138 )

Maine scallop with fish roe and sauce marinière  
緬因帶子配魚子

Chestnut pumpkin agnolotti with parmesan nage  
栗子南瓜餃子配巴馬臣芝士

## Main Course

### 主菜

Blue cod with crispy scales, saffron and yari ika  
藍鱈魚配槍魷魚

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

Coconut sorbet with caramelised peanut and corn  
焦糖花生配椰子雪葩

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 )