



## DINNER MENU

*Valid for stay from June 1, 2020 only*

### AMUSE BOUCHE

#### FRESHLY SHUCKED FRENCH OYSTERS

(6PCS)

or

#### DUCK FOIE GRAS BRÛLÉE

Pickled Apple, Walnut Salad

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#### SOJA BREAD

French Sea Salt Butter

(+Add HK\$48)

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#### DAIKON VELOUTÉ

Asari Clam, Shiro Negi Leek

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#### FRENCH “HERITAGE” PREMIUM AGED BEEF

White Asparagus, Braised Beef Cheek

(+Add HK\$120)

or

#### MAINE LOBSTER

Citrus Bouillon, Aged Carnaroli Rice

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#### MELTED CAMEMBERT

Truffle Ice Cream

(+Add HK\$80)

or

#### VEGE SCOOP

Kabocha Squash / Purple Carrot & Blood Orange  
/ Sweetcorn