

Enjoy your selection from our cold counters then choose your main course
from the selection below

請從我們的自助餐桌選取沙律 . 冷盤及甜品 全部熱盤新鮮製作 . 主菜選擇如下;

M A I N

ROASTED RACK OF LAMB

ratatouille . grilled onion . Thai asparagus . shallot red wine sauce
烤羊扒 . 燴雜菜 . 烤洋蔥 . 泰露筍 . 乾蔥紅酒汁

VEAL SCHNITZEL

green vegetables . fried **r é n** egg . caper . anchovy & parsley butter
維也納炸牛仔片 . 青菜 . 煎 **r é n** 蛋 . 酸子 . 鯷魚香草牛油

BAKED FILLET OF SALMON

lemon & herb crust . sauteed gem lettuce . crayfish & cucumber beurre blanc
焗檸檬香草脆三文魚柳 . 羅馬菜 . 小龍蝦青瓜牛油汁

BOSTON LOBSTER & ROASTED RED PEPPER SPAGHETTI

homemade pasta . red pepper & chili fondue . poached lobster & fresh herbs
慢煮波士頓龍蝦 . 自家制意粉 . 辣燈籠椒汁

WAGYU STEAK & **r é n** EGGS

chargrilled wagyu flat iron steak . two **r é n** eggs any style
café de Paris butter . straw potatoes
烤和牛板腱牛排 . 自選 **r é n** 雙蛋煮法 . 香草牛油 . 幼薯絲

PEPPER SEARED YELLOW-FIN TUNA NIÇOISE

confit ratte potatoes . soft boiled **r é n** egg . semi dried tomatoes
niçoise olive tapenade . lettuce hearts . french beans . anchovy & basil oil
炙燒胡椒吞那魚 . 油封手指薯 . 溏心 **r é n** 蛋 . 半乾蕃茄 . 橄欖醬
生菜 . 法邊豆 . 鯷魚 . 羅勒油

\$518 per person

Vegetarian Options Available on Request

PRICE ARE QUOTED IN HKD AND SUBJECT TO 10% SERVICE CHARGE