



WEEKEND FEAST TABLE

TO BEGIN

SEAFOOD PLATTER

prawns . mussels . abalone . 4 selections of local seasonal seafood
(GO A LITTLE EXTRA - GILLARDEAU OYSTER \$52/pc)

'852' GREENS or PETITE LOBSTER BISQUE

THE MAINS

(Choice of one)

CRAB MEAT SPAGHETTI

chili. ginger. coriander. crab bisque. hariy crab roe

PAN-FRIED TOOTHFISH

gremolata crust. garden pea purée. glazed beetroot. piccolo cherry tomatoes. capers & Kalamata salsa. cumin

SOUS-VIDE FRENCH SPRING CHICKEN BREAST & CONFIT LEG

pomme purée. butternut squash. semi-dried cherry tomatoes. green asparagus. morel jus. truffle crust

HAND-MADE YUKON POTATO GNOCCHI

butternut squash purée. semi-dried cherry tomatoes. steamed broccolini. shaved aged parmesan

CLASSIC BEEF BOURGUIGNON (+\$130)

GRILLED BOSTON LOBSTER 500G (+\$200)

AUSTRALIAN M8 WAGYU BEEF RUMP CAP 250G (+\$180)

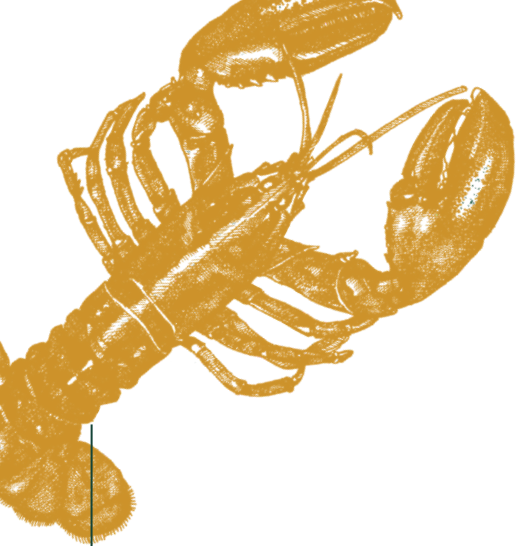
SWEET SELECTIONS ON THE MOVE

OUR DESSERT TROLLEY ROLLS OUT TO YOUR TABLE PICK YOUR FAVORITE TWO!

\$588 PER PERSON

Price are quoted in HKD and subject to 10% service charge





FEAST 週末盛宴

前菜

海鮮拼盤

蝦. 青口. 鮑魚. 4款時令本地海鮮
升級之選 - 吉拉多生蠔 每隻\$52

‘852’ 田園沙律 或 迷你法式龍蝦濃湯

主菜

(任選一款)

蟹肉意大利麵

蟹肉濃湯. 薑. 辣椒. 芫荽. 蟹粉

香煎南極鱈魚

香草脆皮. 青豆蓉. 糖漬紅菜頭. 車厘茄. 酸豆黑橄欖莎莎醬. 小茴香

慢煮法國春雞胸及油封雞腿

松露脆皮. 法式薯蓉. 胡桃南瓜. 半風乾車厘茄. 青蘆筍. 羊肚菌肉汁

手工意大利薯糰配南瓜蓉

半風乾車厘茄. 西蘭花苗. 巴馬臣芝士

法式紅酒燴牛小排 (+\$130)

烤波士頓龍蝦500克 (+\$200)

澳洲M8和牛臀蓋肉 250克 (+\$180)

甜品

甜品車將推至您的餐桌旁，讓您任選兩款心儀甜品。

每位港幣\$588

價格以港幣計算 另加收10%服務費

