

FEAST TABLE

TO BEGIN

SEAFOOD PLATTER

prawns . mussels . abalone . 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. hairy 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

pick your favorite two from our dessert trolley

588 PER PERSON

Pair Your Set with a Drink

Sauvignon Blanc. Domaine Michel Girard et Fils. Sancerre. Loire Vally. France 2022	118
Pinot Noir. Moillard Cote de Beaune-Villages Vieilles Vignes. Burgundy. France 2018/2019	128
Jasmine Sparkling Tea. Saicho (Non-alcoholic)	98

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



週末盛宴

前菜

海鮮拼盤

蝦、青口、鮑魚、時令海鮮
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

從甜品車挑選兩款心儀甜品

每位港幣\$588

精選餐酒配搭

長相思白葡萄酒、桑塞爾、羅亞爾河谷、法國 2022

118

黑皮諾紅葡萄酒、Moillard 伯恩丘村老藤園、布根地、法國 2018/2019

128

茉莉花氣泡茶、Saicho (無酒精)

98

價格以港幣計算 另加收10%服務費

