

# Le Menu Feu d'Artifice

## Pour Commencer

Crispy waffle scampi seasoning with espelette pepper  
深海螯蝦多士配埃斯佩萊特辣椒

## L'Œuf de Poule

Crispy soft-boiled egg, Impérial caviar and smoked salmon  
脆炸嫩煮蛋伴魚子醬及煙醺三文魚

## La Langoustine

Scampi ravioli with black truffle and braised green Savoy cabbage  
深海螯蝦雲吞伴黑松露及包心菜

## Les Cuisses de Grenouille

Pan fried frog legs, parsley and shallot cream served with girolles mushroom  
香蒜田雞腿伴雞油菌

## La Saint-Jacques

Pan seared scallops with fregola pasta and Noilly Prat sauce  
香煎扇貝伴意大利珍珠麵配特色香艾酒汁

## Le Homard Cardinalisé

Roasted lobster with salted butter, stewed green peas and spicy bisque sauce  
香烤龍蝦伴青豆配龍蝦濃汁

## Le Pigeon de Bretagne

Brittany pigeon and foie gras duo steamed in green savoy cabbage  
法國白鴿鴨肝卷

## Le Trou Normand

Iced granny smith pearl on a crunchy hazelnut flavored with Calvados  
法式史密斯蘋果雪葩配卡爾瓦多斯奶油

## L'Artifice

Peach Melba in a thin waffle, refreshed with fresh raspberries  
法式梅爾芭蜜桃伴鮮覆盆子

## Le Café ou le Thé

Coffee or tea served with sweet temptations  
咖啡或茶伴精美糖果

***\$3,788 per person***

FOR YOU TO EXPERIENCE (FOR THE WHOLE TABLE ONLY)  
只限整桌

