

## Special Offer Oyster

Min. 3pcs 最少3隻

*Gillardeau*  
法國吉拉多生蠔---\$58/pc

*Ostras Del Castillo*  
西班牙銀堡壘生蠔---\$48/pc

## Set Dinner

*Amuse Bouche*  
精緻小吃

### Appetizer

*Escargot de Bourgogne*  
香草牛油釀法式田螺

### Soup

*Soup of the Day*  
精選餐湯

or

*Oyster Bisque/Lobster Bisque*  
鮮蠔濃湯/龍蝦濃湯  
+\$68

### Main Course

*Sous Vide Quail with Cèpes Risotto ...* \$498  
慢煮法國鶴鶉牛肝菌意大利飯

or

*Pan-Grilled Dry Aged Goose Breast with Shallot Port Wine Sauce ...* \$538  
板燒自家乾式熟成法國鵝胸伴乾蔥砵酒汁

or

*Pan-Grilled In-house 35-day Dry Aged  
US Prime Sirloin 7oz with Gravy ...* \$588  
板燒自家35天乾式熟成美國特級西冷扒伴燒汁

### Dessert

*Sweet French Crepes & Vanilla Ice-Cream*  
法式甜味可麗餅配雲尼拿雪糕

*Coffee or Tea*  
咖啡或茶

### Wine Pairings (all from Occitanie, South of France)

2 Glasses (Appetizer & Main) ... \$148

3 Glasses (Oyster, Appetizer & Main) ... \$198

10% Service charge on original price will be added to your final bill  
原價加一服務收費