



French GourMay Specials

Appetizers

Trio Tarbouriech Oyster 生蠔三重奏 Oscietra Caviar Dill White Balsamic	320.00
Red Shrimp Tartare 紅蝦他他 Sumac Spices Peach Micro Salad	280.00
Roquefort Cheese 羅克福藍芝士 Chervil Walnut Chicory	290.00

Main Courses

Les Pigeon 法國鴿子二食 Sichuan Pepper White Asparagus Pigeon Jus	320.00
Duck Confit 油封鴨腿 Ras El Hanout Arugula Farro	360.00
Bouillabaisse 法式海龍皇湯 Saffron Scallop Sea Bream	330.00

Dessert

Lemon Mint Meringue 薄荷檸檬蛋白撻 Lemon Mint Confit Yuzu Cream Lemon Curd Lime Sorbet	160.00
--	--------

All prices in Hong Kong Dollars. A 10% service charge will be added to your bill.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness.

Food on the menu may contain common allergens (e.g., milk, eggs, fish, crustaceans, tree nuts, soy, peanuts, gluten, sesame).

If you have any concerns regarding food allergies or dietary restrictions, please alert our staff before serving yourself.



French GourMay Wine from South of France

White Wine

	Glass	Bottle
Château de Beaucastel Coudoulet de Beaucastel Côtes du Rhône Blanc	165.00	740.00

Red Wine

	Glass	Bottle
Domaine du Père Caboché Châteauneuf-du-Pape	185.00	820.00
Château de Pibarnon Bandol	210.00	960.00