



TANGRAM

BISTRO & BAR

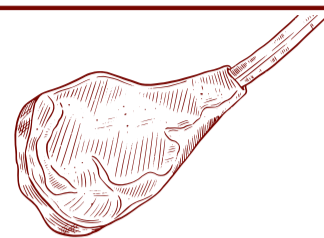
Starter 頭盤

- King Crab leg 帝王蟹腳 248**
Watermelon Compression, Herbs Mayonnaise
壓製西瓜, 香草蛋黃醬
- Seasonal French Scallops From Normandy 208**
時令法國諾曼第帶子 ②
Raw, Cooked 刺身, 烹調
- Marinated Baby Octopus 198**
醃製章魚仔 ②
Bell Pepper, Tomato Sauce 甜椒, 蕃茄醬
- Seared Foie Gras 198**
香煎鵝肝
Green Apple, Spinach 青蘋果, 菠菜
- French Traditional Beef Tartare 178**
法式傳統牛肉他他 ②
- French Snails 168**
法國田螺
Garlic Butter, Herbs 蒜蓉牛油, 香草
- Caesar Salad 168**
凱撒沙律
Gem Lettuce, Bacon, Parmesan 生菜, 煙肉, 巴馬臣芝士

Soup 湯

- French Onion Soup 148**
法式洋蔥湯 ②
- Seasonal Soup 128**
時令湯 ② ③

Main Course 主菜



- Braised Veal Shank (1.3 Kg) for 2-3 persons 988**
慢煮小牛膝 (1.3公斤) 2-3位用
Paris Mushrooms, Carrots, Caramelized Onion 巴黎白蘑菇, 紅蘿蔔, 焦化洋蔥
- Roasted Lamb Rack for 2-3 persons 678**
烤羊架 2-3位用 ②
Heirloom Potatoes, Rosemary Jus, Garden Salad 原種薯仔, 迷迭香汁, 田園沙律
- Grilled Beef Tenderloin 468**
烤牛柳
Spinach, Crispy Potatoes 菠菜, 香脆薯仔
- Boston Lobster, Casarecce 348**
波士頓龍蝦, 意大利捲麵 ②
Lobster Sauce 龍蝦汁
- Braised Iberico Pork Cheek 308**
燴西班牙豬面頰
Potato Mouseline, Red Wine Sauce 薯蓉, 紅酒汁
- French Guinea Fowl 288**
法國珍珠雞
Spring Vegetables 時令蔬菜
- ASC Norwegian Salmon "Court Bouillon" 248**
挪威三文魚 "蔬菜白酒湯"
Leek Confit, Seaweed 油封大蔥, 海藻  Salmon Bass comes from an ASC certified responsible farm. www.asc-aqua.org
- Truffle Coquillettes 248**
松露通心粉 ②
Mushrooms, Parmesan 蘑菇, 巴馬臣芝士



Side Dish 配菜

- French Fries 78**
薯條
- Mash Potatoes 78**
薯蓉
- Seasonal Vegetables 78**
時令蔬菜
- Grilled Asparagus 78**
烤蘆筍
- Sautéed Mushrooms 78**
炒蘑菇

Dessert 甜品

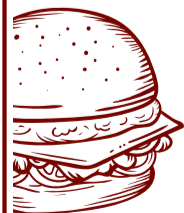
- The Apple 98**
Apple Compote, Vanilla Chocolate Mousse, Cinnamon
糖煮蘋果, 雲呢拿慕絲, 肉桂
- Chef Ricky's Pastry 78**
Chef Ricky 精選甜品

Daily from 3:00pm to 10:45pm

Snacks 小食

每日下午3時至晚上10時45分供應

- Oscietre Prestige Caviar Platter (30g) 788**
至尊奧賽嘉魚子醬 (30克)
- French Cheese Platter from MOF 388**
Francois Bourgon 雜錦法國芝士拼盤
- Iberico Cold Cut Platter 208**
西班牙雜錦凍肉拼盤 ① ②
- Wagyu Beef Slider 168**
和牛牛肉漢堡
- Smoked Salmon Blinis, Dill Cream 128**
煙三文魚薄餅, 蒔蘿忌廉
- Truffle Croque, Parma Ham, Parmesan 108**
松露法式三明治, 巴馬火腿, 巴馬臣芝士
- Golden Calamari Ring, Tomato Sauce 108**
金黃魷魚圈, 蕃茄汁
- Fried Mozzarella Stick, Avocado Guacamole 98**
炸水牛芝士棒, 牛油果醬



Dairy free
不含乳製品



Vegetarian
素食



Gluten free
無麩質



Chef's Recommendations
廚師推介

• All price are subject to 10% service charges 以上價目另收加一服務費
• Please advise our server if you have any food allergies or particular dietary preferences 如有任何食物敏感或膳食偏好, 請知會餐廳職員