



TANGRAM

BISTRO & BAR

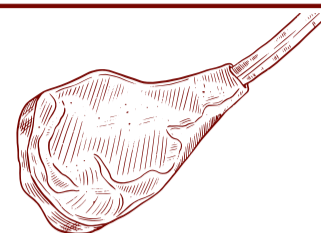
Starter 頭盤

- Marinated Spanish Octopus 248**
醃西班牙章魚 ④ ⑤ ⑥
Lemon, Garlic, Coriander 蒜頭, 檸檬, 香茜
- Foie Gras Terrine 228**
鵝肝醬
Fig Chutney, Brioche 無花果酸辣醬, 奶油麵包
- Tiger Prawns 208**
虎蝦 ④
Cocktail Sauce, Sweet Sour Vegetables 雞尾酒醬, 甜酸蔬菜
- Spanish Smoked Sardines 178**
西班牙煙燻沙甸魚
Seaweed Butter, Sourdough Toast 海藻牛油, 酸種麵包多士
- French Traditional Beef Tartare 178**
法式傳統牛肉他他 ⑥
- 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 ⑥
- Seasonal Soup 128**
時令湯 ④ ⑤

Main Course 主菜



- Gold Label Australian Black Angus Tomahawk (35 oz) (for 2-3 persons) 988**
澳洲金牌黑安格斯戰斧牛排 (35安士) (2-3位用)
French Fries, Pepper Sauce 薯條, 胡椒汁
- French Red Label Lamb Shoulder (for 2 persons) 648**
法國紅牌羊肩 (2位用) ④ ⑥
Provencal Tian, Rosemary Jus 普羅旺斯燉菜, 迷迭香汁
- French Duck Breast 488**
法國鴨胸 ⑥
Orange Sauce, Glazed Carrots 香橙汁, 蜜餞甘筍
- Gold Label Australian Black Angus Beef Tenderloin (7 oz) 468**
澳洲金牌黑安格斯牛柳 (7安士)
French Fries, Pepper Sauce 薯條, 胡椒汁
- Boston Lobster, Casarecce 328**
波士頓龍蝦, 意大利捲麵 ⑥
Lobster Sauce 龍蝦汁
- French Yellow Chicken, Fried Rice 288**
法國黃油雞, 炒飯 ④
Morels, Asparagus 羊肚菌, 蘆筍
- ASC Norwegian Salmon 268**
挪威三文魚 ④
Romanesco Cabbage, Hollandaise Syphon 羅馬花椰菜, 荷蘭沙巴雅醬
 Salmon Bass comes from an ASC certified responsible farm. www.asc-aqua.org
- Truffle Coquillettes 248**
松露通心粉 ⑥
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

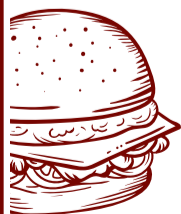
- Classic Vanilla Crème Brûlée 98**
傳統香草焦糖布丁
- White Chocolate, Vanilla Sponge Cake, Lemon 98**
白朱古力, 香草海綿蛋糕, 檸檬

Available 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)
- Iberico Cold Cut Platter 348**
西班牙雜錦凍肉拼盤 ④ ⑤
- Assorted French Cheese Platter 308**
雜錦法國芝士拼盤
- 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