



TANGRAM

BISTRO & BAR

## Festive Dinner Menu 節日晚餐

HK\$988

24, 25, 31 December, 2024, 2024 年 12 月 24, 25, 31 日

### Britany Oyster N.2, Lemon, Shallots Vinegar

布列塔尼生蠔 N.2, 檸檬, 香蔥醋

---

### Organic Irish Smoked Salmon, Capers, Dill, Blinis

有機愛爾蘭煙三文魚, 酸豆, 蒔蘿, 薄餅

OR 或

### French Traditional Beef Tartare

法式傳統牛肉他他

*Paul Jaboulet Aine, Rhone Valley, Syrah 2021*

---

### Boston Lobster, Sabayon, Green Asparagus, French Caviar

波士頓龍蝦, 沙巴雍, 蘆筍, 法國魚子醬

*Paul Jaboulet Aine, Rhone Valley, Viognier 2022*

---

### Mediterranean Sea Bass, Mussels, Cauliflower, Broccoli Couscous, White Wine Sauce

地中海鱸魚, 青口, 椰菜花, 西蘭花小米, 白酒汁

*Michel Lynch, Bordeaux Classic, Bordeaux, Sauvignon Blanc 2021*

OR 或

### Roasted Turkey, Potato Mousseline, Morels, Truffle Jus

烤火雞, 薯蓉, 羊肚菌, 松露汁

*Dopff au Moulin, Riesling, Alsace, 2022*

OR 或

### Grilled Beef Tenderloin, Red Wine Sauce, Pomme Paille

烤牛柳, 紅酒汁, 薯仔絲

*Michel Lynch, Bordeaux Classic, Bordeaux, Merlot/Cabernet 2020*

---

### The Mont Blanc, Chestnut Puree, Whipped Cream

蒙布朗, 栗子蓉, 忌廉

OR 或

### The Black Forest, Chocolate, Cherry

黑森林, 朱古力, 櫻桃

Additional HK\$88 with a glass of wine pairing 另加 HK\$88 可以配餐酒一杯

• 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