



TANGRAM

BISTRO & BAR

Sharing Set Menu (for 2 persons)
共享餐單 (2 位用)

HK\$960

Caesar Salad, Gem Lettuce, Bacon, Parmesan

凱撒沙律, 生菜, 煙肉, 巴馬臣芝士

French Traditional Beef Tartare (100g)

法式傳統牛肉他他 (100 克)

Paul Jaboulet Aine, Rhone Valley, Syrah 2021

French Onion Soup 🍷

法式洋蔥湯

Choose 2 main courses from the below 以下主菜自選 2 款

French Yellow Chicken, Morels, Asparagus, Fried Rice 🌿

法國黃油雞, 羊肚菌, 蘆筍, 炒飯

Paul Jaboulet Aine, Rhone Valley, Viognier 2022

OR 或

Brittany Mussels "Mariniere", Shallots, Fries (500g) 🍷

白酒煮布列塔尼青口, 青蔥, 薯條 (500 克)

Michel Lynch, Bordeaux Classic, Bordeaux, Sauvignon Blanc 2021

OR 或

Grilled Flank Steak, Broccolini, Heirloom Potatoes, Homemade Barbecue Sauce 🍷

烤側腹牛排, 長柄西蘭花, 原種薯仔, 自製燒烤醬

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

The Opera

歌劇院蛋糕

Chef Ricky's Pastry

Chef Ricky 精選甜品

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



Dairy free
不含乳制品



Vegetarian
素食



Gluten free
無麩質



Chef's
Recommendations
廚師推介

• All prices 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



TANGRAM

BISTRO & BAR

Sharing Set Menu (for 4 persons)
共享餐單 (4 位用)

HK\$1,800

Caesar Salad, Gem Lettuce, Bacon, Parmesan

凱撒沙律, 生菜, 煙肉, 巴馬臣芝士

French Snails, Garlic Butter, Herbs

法國田螺, 蒜蓉牛油, 香草

French Traditional Beef Tartare (200g)

法式傳統牛肉他他 (200 克)

Paul Jaboulet Aine, Rhone Valley, Syrah 2021

French Onion Soup 🍷

法式洋蔥湯

Choose 3 main courses from the below 以下主菜自選 3 款

Braised Iberico Pork Cheek, Potato Mousseline, Red Wine Sauce

燴西班牙豬面頰, 薯蓉, 紅酒汁

Chateau Bel Air, Bordeaux, 2021

OR 或

Brittany Mussels "Mariniere", Shallots, Fries (1000g) 🍷

白酒煮布列塔尼青口, 青蔥, 薯條 (1000 克)

Michel Lynch, Bordeaux Classic, Bordeaux, Sauvignon Blanc 2021

OR 或

Grilled Flank Steak, Broccolini, Heirloom Potatoes, Homemade Barbecue Sauce 🍷

烤側腹牛排, 長柄西蘭花, 原種薯仔, 自製燒烤醬,

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

OR 或

Truffle Coquillettes, Mushrooms, Parmesan 🍷

松露通心粉, 蘑菇, 巴馬臣芝士

The Opera

歌劇院蛋糕

Chef Ricky's Pastry

Chef Ricky 精選甜品

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



Dairy free
不含乳制品



Vegetarian
素食



Gluten free
無麩質



Chef's
Recommendations
廚師推介

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