



# TANGRAM

BISTRO & BAR

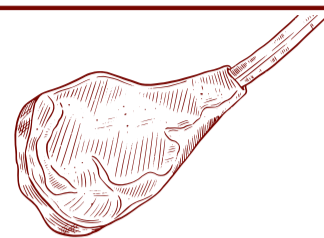
## Starter 頭盤

- Marinated Spanish Octopus 248**  
醃西班牙章魚 (V) (G) (C)  
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
- Seasonal French Scallops From Normandy 208**  
時令法國諾曼第帶子  
Raw, Cooked 刺身, 烹調
- 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 (C)
- 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 (C)
- Seasonal Soup 128**  
時令湯 (V) (G)

## 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, Black Pepper Sauce 薯條, 黑胡椒汁
- Roasted Lamb Rack for 2-3 persons 678**  
烤羊架 2-3位用  
Heirloom Potatoes, Rosemary Jus, Garden Salad 原種馬鈴薯, 迷迭香汁, 田園沙律
- Grilled Beef Tenderloin 468**  
烤牛柳  
Onion Puree, Roasted Baby Carrots 洋蔥蓉, 烤小紅蘿蔔
- Boston Lobster, Casarecce 348**  
波士頓龍蝦, 意大利捲麵 (C)  
Lobster Sauce 龍蝦汁
- Braised Iberico Pork Cheek 308**  
燴西班牙豬面頰  
Potato Mousseline, Red Wine Sauce 薯蓉, 紅酒汁
- French Yellow Chicken, Fried Rice 288**  
法國黃油雞, 炒飯 (G)  
Morels, Asparagus 羊肚菌, 蘆筍
- Seared Seabream 288**  
香煎鯛魚  
Fennel, Capers Brown Butter 茴香, 酸豆焦化牛油
- Truffle Coquillettes 248**  
松露通心粉 (V)  
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

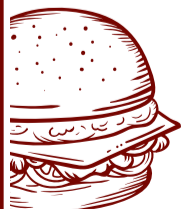
- Strawberries and Olive Oil Sponge Cake 98**  
士多啤梨橄欖油海綿蛋糕
- Chef Ricky's Pastry 78**  
Chef Ricky 精選甜品

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)
- Assorted French Cheese Platter 288**  
雜錦法國芝士拼盤
- Iberico Cold Cut Platter 208**  
西班牙雜錦凍肉拼盤 (V) (G)
- 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