THE ENCLAVE

OUVERTURE 序曲

SOUP OF THE DAY 98
是日餐湯

ITALIAN BURRATA 178
Cherry tomatoes, parma ham with balsamic dressing
意大利布拉塔芝士
配車厘茄、巴馬火腿及黑醋汁

CRAB RAVIOLI 188
Sauteed mushrooms, lime oil and lobster bisque
蟹肉雲吞
配燒蘑菇、青檸油及法式龍蝦湯

OCTOPUS CARPACCIO 168
Salmon roe & spice dressing, eggplant & radish
八爪魚薄片
配三文魚籽、茄子蓉醬及蘿蔔

CLASSIC BEEF TARTARE 168
Crispy toast, jalapeno & green salad
招牌生牛肉他他
配麵包脆片、墨西哥辣椒及田園沙律

EGGS 65 DEGREES 188
Seasonal asparagus, hollandaise emulsion & iberico ham
65度溫泉蛋
配時令蘆筍、荷蘭汁及黑毛豬火腿

FRENCH ATLANTIC OYSTERS
Shallot xeres vinegar granite

N.2	1 piece	49
N.3	1 piece	39

法國生蠔
配洋蔥紅酒醋

N.2	一件
N.3	一件

All prices mentioned are in hong kong dollars & 10% service charge applies
所有價目均以港幣計算及需另加10%服務費

ARIA 旋律

ATLANTIC LINE CAUGHT SEA BASS 298
Authentic tai o sauce, tomato & fennel, lentils
烤阿特蘭大拖釣海鱸魚
配大澳X.O.醬、番茄茴香及小扁豆

SUSTAINABLE SEARED TUNA 298
Grilled zucchini, confit tomatoes & olive, basil sauce
煎香金槍魚
配意大利青瓜、油封番茄及香草醬汁

DUCK BREAST APICIUS 368
Carrot, turnip & orange sauce
法式鴨胸
配紅蘿蔔及香橙汁

ROAST CHICKEN 368
Comte rice, seasonal asparagus & morels sauce
香煎烤雞
配康堤芝士飯、時令蘆筍及羊肚菌汁

NEW ZEALAND ROAST LAMB LOIN AND CONFIT SHOULDER 348
Chickpea & couscous, harissa condiment
紐西蘭羊柳及羊肩肉
配鷹嘴豆、中東米及哈里薩醬

AUSTRALIAN WAGYU BAVETTE STEAK M8/9 (180G) 348
Mash potatoes, shallot fondant, olive juice
澳洲M8/9和牛扒
配薯蓉、洋蔥及黑欖汁

TOMATO CONFIT TART TATIN 228
Rocket salad, parmesan & balsamic reduction
油封番茄撻
配芝麻葉、巴馬臣芝士及黑醋醬汁

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HARMONY 和聲

DRY AGED BEEF FROM THE MEAT CELLAR
風乾牛肉

O'CONNOR SCOTCH FILLET 350G — 608
Australia, victoria. Free ranging pasture-fed angus
安格斯牛柳
澳洲維多利亞安格斯

O'CONNOR PRIME RIB 1KG — 1488
Australia, victoria. Free ranging pasture-fed angus
特選牛肋骨
澳洲維多利亞安格斯

STRIPLOIN 250G — 458
Argentina, grass-fed
西冷牛扒
阿根延谷飼牛

CARRARA WAGYU RUMP STEAK M4/5 500G — 758
Australia, queensland, grain-fed
澳洲 M4/5 和牛扒
澳洲昆士蘭穀物餵養牛

Steaks are served with choice of 2 sauces and 2 sides
牛扒可選2款醬汁及2款配菜

SIDE DISH 配菜 — 68

HOUSE COLESLAW
Extra virgin dressing
蔬菜沙律
特級初榨橄欖油

WOK TOSSED GREENS
Sesame & soy dressing
炒雜菜
配芝麻醬油

ROASTED NEW POTATOES
Rosemary, garlic & chili
烤薯仔
迷迭香、大蒜和辣椒

MAC AND CHEESE
Gruyere & black truffle
通心粉和芝士
格呂耶爾芝士和黑松露

SAUCES 醬汁

BEARNAISE, RED WINE, SALSA VERDE, MUSHROOM, BLUE CHEESE
法式醬汁、 紅酒汁、香草莎莎醬、蘑菇、藍芝士

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FINALE 曲終

STRAWBERRY VACHERIN 138
Vanilla emulsion, strusel & yogurt sorbet
草莓蛋白餅
配香草醬及乳酪雪葩

BAKED APPLE STRUDEL 128
Vanilla ice cream, salted caramel
焗蘋果餡餅
配雲呢拿雪糕及海鹽焦糖

SAVARIN AU RHUM 128
Confit pineapple, chantilly cream
薩瓦林歐朗姆酒
配蜜餞菠蘿及鮮奶油

72% WARM CHOCOLATE TART 128
Cocoa sorbet
72% 暖朱古力撻
配可可雪葩

FARMER FRENCH CHEESE "LES FRERES MARCHAND"
3 CHEESES 178
5 CHEESES 238

法國農夫芝士" LES FRERES MARCHAND"
3款芝士
5款芝士

SELECTION OF SORBET AND ICE CREAM 118
雪葩及雪糕選項

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