

THE ENCLAVE

OUVERTURE 序曲

	SOUP OF THE DAY 是日餐湯	98
	HERITAGE BEETROOT Golden cross goat cheese, toasted hazelnuts 紅菜頭 配暖羊奶芝士及香烤榛子	178
	CRAB RAVIOLI Truffle, mushrooms, lime oil and lobster bisque 蟹肉雲吞 配松露，蘑菇、青檸油及法式龍蝦湯	208
 	SCALLOP CEVICHE Salmon roe, apple, lemon, avocado and wasabi puree 北海道帶子薄片 三文魚籽，蘋果，檸檬，牛油果日本芥末醬	188
	TRUFFLE EGG AT 65 DEGREES Truffle mash potatoes, mushroom gravy and panko bread crumbs 65度溫泉蛋 松露薯蓉，蘑菇醬汁及自家製麵包脆脆	188
	FOIE GRAS TERRINE Onion chutney, confit goose meat, ham hock and homemade brioche 法式鵝肝凍批 配洋葱甜醬，油封鵝肉，豬蹄肉及自家製奶油麵包	218
	FRENCH ATLANTIC OYSTER Shallot vinegar sauce	
	N.2 6 pieces	288
	N.3 6 pieces	228
	法國生蠔 配洋葱紅酒醋	
	N.2 六隻	
	N.3 六隻	

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



Dairy Free
不含乳制品



Vegetarian
素食



Gluten Free
無麩質



Signature Dish
廚師推介



Local Dish
地道佳餚

- 


HK 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
- 
IBERICO PORK RACK 268
 Pan roasted cauliflower, golden raisins & apricot puree
 西班牙黑毛豬鞍架
 燒椰菜花、金葡萄及杏脯醬
- 
DUCK BREAST APICIUS 328
 Carrot, sweet Japanese raddish & orange puree
 法式鴨胸
 配日本醃大根及香橙醬
- 
FRENCH CHICKEN 288
 Pine nuts, tomato chutney, crushed potatoes & morel mushroom sauce
 法國春雞
 松子仁、番茄洋葱醬、羊肚菌醬
- NEW ZEALAND ROASTED LAMB TENDERLOIN AND CONFIT SHOULDER** 348
 Aubergine, pearl barley & mint jam
 紐西蘭羊柳及羊肩肉
 配澳洲茄瓜、薏米及薄荷香草醬
- 

AUSTRALIAN WAGYU BAVETTE STEAK M8/9 (150G) 348
 Slow-cooked ox cheek, burnt onion crust, potato fondant, garlic & truffle sauce
 澳洲M8/9和牛扒
 配慢煮牛面頰、法式馬鈴薯、洋葱及松露醬
- LOBSTER TAGLIOLINI** 368
 Homemade tagliolini, mushroom & lobster bisque
 波士頓龍蝦
 配自家製扁麵、舞茸菌、龍蝦汁
- 


MUSHROOM RISOTTO 228
 Mushroom blend, truffle creme fraiche & parmesan
 野菌意大利飯
 配雜菌醬、松露芝士及巴馬臣芝士

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DRY AGED BEEF FROM THE MEAT CELLAR 風乾牛肉

O'CONNOR SCOTCH FILLET 350G Australia, Victoria. Free ranging pasture-fed angus beef 安格斯肉眼扒 澳洲維多利亞安格斯	608
O'CONNOR PRIME RIB 1KG Australia, Victoria. Free ranging pasture-fed angus beef 特選牛肋骨 澳洲維多利亞安格斯	1488
STRIPLOIN 350G Argentina, grass-fed 西冷牛扒 阿根廷谷飼牛	458
SOUTHERN RANGES BEEF TENDERLOIN (450G) Australia, antibiotic free, grass-fed 澳洲草飼牛柳 不含抗生素	758

Steaks are served with choice of two sauces and two sides
牛扒可選兩款醬汁及兩款配菜

SIDE DISH 配菜

68



HOUSE COLESLAW
Chef salad dressing
椰菜絲沙律
主廚特製沙律汁



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



WOK TOSSED GREENS
Homemade X.O. sauce
X.O.醬小炒
雜菜及自家製X.O.醬

**TRUFFLE BEEF CHEEK
MAC AND CHEESE**
松露牛腓肉芝士通心粉

SAUCES 醬汁

BEARNAISE, RED WINE, MUSHROOM, BLUE CHEESE
法式醬汁、紅酒汁、蘑菇、藍芝士



CHIMICHURRI SAUCE
阿根廷香草醬

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FINALE 曲終

	TROPICAL FUSION TIRAMISU Mango puree, mascarpone cheese, fresh berries 熱帶風情提拉米蘇 意大利馬加邦尼芝士配新鮮芒果醬，及新鮮紅莓	138
	BAKED APPLE STRUDEL Vanilla ice cream, salted caramel 焗蘋果餡餅 配雲呢拿雪糕及海鹽焦糖	128
	LEMON CREME BRULEE Meringue, basil ice cream with lemon sable 檸檬焦糖布丁 烤蛋白霜及羅勒香草雪糕配檸檬薄脆	128
	CHOCOLATE FONDANT Paired with malt ice cream 朱古力熔岩蛋糕 配麥芽雪糕	128
	FARMER FRENCH CHEESE "LES FRERES MARCHAND" 3 CHEESES 5 CHEESES 法國農夫芝士"LES FRERES MARCHAND" 3款芝士 5款芝士	178 238
	SELECTION OF SORBET AND ICE CREAM 自選雪葩及雪糕	118

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