

THE ENCLAVE

french
gourmay
法國五月美食薈

AMUSE BOUCHE 餐前小點

Alpine Cheese Selection – Tomme de Savoie & Reblochon, with Artisan Bread
阿爾卑斯芝士精選—托姆德薩瓦與瑞布洛申，配手工麵包

Kronenbourg 1664 Blanc / Wheat Beer

APPETISER 前菜

Classic French Beef Tartare
經典法式牛肉他他

or 或

French Baked Sea Whelk with Garlic Herb Butter
法式蒜香牛油焗海螺

or 或

French Chicken Consommé with Morel Stuffed with Truffle Chicken Mousse
法式雞清湯配羊肚菌釀松露雞肉慕絲

2023 Domaine Laporte Pouilly-Fume Les Duchesses Blanc / Sauvignon Blanc

ENTRÉE 主菜

Pan-seared Seabass Fillet with Clams, Fennel & Herb Cream Sauce
香煎鱸魚柳配鮮蜆、茴香及香草忌廉汁

or 或

Pan-seared Pigeon Breast with Braised Pigeon Leg, Baby Spinach & Caramelised Shallots
煎乳鴿胸伴乳鴿脾、嫩菠菜及焦糖乾蔥

or 或

Beef Tenderloin with Braised Beef Cheek & Potato Mille-feuille
牛柳伴燴牛面頰、千層薯

2021 Louis Latour Les Pierres Dorees / Pinot Noir

DESSERT 甜品

Tarte Tatin with Vanilla Ice Cream
法式蘋果撻配雲呢拿雪糕

or 或

Dark Chocolate & Vanilla Tart
黑朱古力雲呢拿撻

Served with coffee, tea or soft drink
配咖啡、茶或汽水

2-course set with wine pairing 兩道菜連美酒搭配
每位per person HK\$388

3-course set with wine pairing 三道菜連美酒搭配
每位per person HK\$488

Food items listed on this menu may contain food allergens such as cereals, shrimps, eggs, soybeans, fishes, crustaceans, peanuts, tree nuts and milk. We are pleased to accommodate your allergy requirements and will try to assist you with your specific dietary needs.

此餐牌列出的食品可能含有食物過敏原，如穀麥、蝦、蛋、大豆、魚、甲殼類動物、花生、堅果和奶類成份，我們非常樂意因應閣下對食物過敏及其他飲食規定而作出安排，請與我們餐廳職員聯絡。

All prices are subject to a 10% service charge.
所有價目須另加10%服務費。