

# Le Weekend à Caprice

## Appetisers

Tomato Gazpacho, Alaskan King Crab and Avocado Lasagne  
鮮番茄凍湯伴亞拉斯加蟹肉配牛油果

Carrot Velouté, Orange Scent and Asparagus Brioche  
香橙甘筍濃湯配青露筍牛油軟飽

Chicken and Foie Gras Terrine, Celery Root and Aged Balsamic  
法式雞肉鴨肝凍批伴芹菜頭配意大利陳年黑醋

Hamachi Tartare, Nori Seaweed, Cucumber Jelly and White Peach  
油甘魚韃鞞伴海苔、青瓜啫喱配蜜桃

Organic Poached Egg, Smoked Salmon, Herring and Sardinian Caviar  
有機水煮蛋伴煙三文魚、希靈魚汁配鱈魚子

## Main Courses

Japanese Scallops à la Plancha, Colonnata Pork and Savoy Cabbage Potée  
香煎日本帶子伴意大利豬油薄片配炒椰菜仔

Sea Trout Fillet, Green Lentils and Watercress Espuma  
鱒魚柳伴蘭吐豆配西洋菜汁

Mackerel Fillet, Escabèche Vegetables and Cauliflower Mousseline  
煎鯖魚柳伴香檸醋燴雜菜配椰菜花慕絲

Barbarie Duck Breast, Apricot Chutney, Creamy Polenta and Girolle Mushrooms  
法國鴨胸伴黃梅醬、玉米餅配炒黃菌

Stuffed Tomato, Braised Veal, Sweetbread and Basil Risotto in Foie Gras Emulsion  
鮮番茄釀牛仔肉、牛核伴香草意大利飯配鴨肝泡沫

Crispy Capelin Pork Belly and Carbonara Pasta in Natural Jus  
脆香法國豬腩肉伴芝士煙肉麵條配燒汁

Charlotte Potato Tourte and Wild Mushroom Fricassée  
法式焗忌廉薯野菌酥皮批

## Desserts

A Selection of Our Pastry Chef's Sweet Delights  
自選廚師精美甜點

Coffee or Tea  
咖啡或茶

Two Courses ~ 460 per person

Three Courses ~ 520 per person

(Accompanied with a glass of Sommelier's Wine Selection)

All prices in HK\$ and subject to 10% service charge 所有價目以港元計算另加壹服務費