

Opening hours for dinner are 7:00pm – 9:30pm with our last seating at 8:00pm and our last orders at 8:15pm.
晚餐供應時段為晚上七時至九時三十分;最後入座時間為晚上八時;最後點餐時間為晚上八時十五分。



Soup 湯

Potato Leek Soup 馬鈴薯韭蔥湯
sundried tomato, goat cheese puffs
配番茄乾、山羊芝士泡芙

Appetizer Course 頭盤

Salmon Rillettes 三文魚醬
smoked salmon, cucumber, cornichons, salmon roe, toast
配煙燻三文魚、青瓜、酸黃瓜、三文魚子、多士

Main Course 主菜

Tarragon Mussel Marinere 白酒煮龍蒿香草青口
cherry tomato, French bread, lemon tarragon
配小番茄、法式麵包、檸檬龍蒿香草

Or 或

Duck Confit 油封鴨

barley risotto, carrot orange puree
配意大利飯、胡蘿蔔香橙茸

Or 或

Steak Au Poivre 香煎法式黑胡椒肋眼菲力扒

mashed potato, asparagus, baby carrots, béarnaise
配薯蓉、蘆筍、小胡蘿蔔、法式蛋黃醬

Dessert 甜品

J'aime Bien Le Vendredi 法式雜莓布甸蛋糕
raspberries, blueberry sauce, lemon cream, chocolate crème brûlée, strawberry ice cream
配紅桑子、藍莓醬、檸檬忌廉、法式朱古力焦糖燉蛋、士多啤梨雪糕

Coffee or Tea 咖啡或茶

Soup, Appetizer, Main Course & Dessert 湯、頭盤、主菜及甜品 港幣 HK\$195

\$5 off for Members of the
Catering Studies Dining Society

Vegetarian Option Available Upon Request 蔬菜餐單根據要求提供選擇

Dinner Menu: 15 February 2019

In order to avoid food waste, all food menu items are only available on a first-come first-served basis, excluding reservations of 11 pax or above (with pre-ordered menus).
為免浪費食物，所有餐牌食物以先到先得形式提供，除十一位或以上客人於訂枱時預訂食物。