



## SEAFOOD FESTIVAL MENU

Served Thursday–Sunday | 逢星期四至星期日

\$390 per person (minimum 2 persons)

### STARTERS 頭盤

**Oysters | Fine de claire with mignonette dressing**

法國紛迪加生蠔 配木犀草醬

**Grilled Tiger Prawn | chili crumble & lime**

烤老虎蝦、辣椒碎、青檸

**Hamachi Tartare | heirloom tomatoes, lemon & seaweed chips**

油甘魚他他、溫室番茄、檸檬、紫菜脆片

**Salt Fish Croquette & Mayonnaise**

鹹魚炸丸子、蛋黃醬

### MAIN 主菜

**Mussels Marinieres | Cooked in white wine, parsley, garlic, rouille & lemon**

served frites, garlic baguette & rouille

法式白酒燴青口 配炸薯條、蒜蓉烤法國長麵包、大蒜辣椒醬

### WINE TO MATCH 餐酒配搭

**Mirabeau Pure, 2020, Grenache, Syrah Cotes de Provence, France**

 Bottle: \$435 |  Glass: \$95

Try a bottle of our suggested wine and enjoy one complimentary dessert

購買一瓶以上的葡萄酒，即可免費享用甜品或雪糕一份