



SEAFOOD



FRESH SHUCKED OYSTERS
Seasonal French or Australian oysters with Mignonette sauce

3 OYSTERS 120 | 6 OYSTERS 220

新鮮法國或澳洲生蠔、木犀草醬醬汁
(3件-120 / 6件-220)

SALMON GRAVLAX 170

Lime and dill cream cheese, new potato, diced lemon, capers, basil oil
醃漬三文魚 | 青檸刁草忌廉芝士、新薯、檸檬粒、酸豆、羅勒油

SEARED SCALLOPS

Rocket salad, figs, pink radish, fresh dill & blood orange beurre blanc

3 SCALLOPS 190 | 6 SCALLOPS 300

香煎帶子 | 火箭菜、無花果、粉紅櫻桃蘿蔔、刁草、血橙法國白醬 (3件-190 / 6件-300)

MUSSELS MARINIÈRES 205

White wine, garlic & chive with charred baguette

法式白酒燴青口、蒜蓉、小香蔥、烤法式長麵包

GRILLED OCTOPUS 250

Saffron potatoes, garlic green beans & olive tapenade

八爪魚 | 烤八爪魚、藏紅花煮薯仔、蒜蓉青豆、酸豆橄欖醬

PASTAS

OX CHEEK PAPPARDELLE 230

Homemade ox cheek ragout & Parmesan
自家製嫩牛面頰闊條麵、巴馬臣芝士

MUSHROOM TAGLIATELLE (V) 195

Black truffle, feta cheese
蘑菇闊條麵(素) | 黑松露、羊奶芝士

TAGLIATELLE ALLE VONGOLE 215

Fresh clams, anchovy, garlic & parsley
香蒜蜆肉闊條麵 | 鮮蜆、鯷魚、蒜蓉、蕃茜

STARTERS & SOUPS

BAGUETTE (V) 50

Homemade baguette, served with seed and nut butter

自家製法式長麵包、種籽果仁牛油

SOUP OF THE DAY 120

是日餐湯

LOBSTER BISQUE 140

Garlic baguette
龍蝦湯、蒜蓉法式長麵包

FRENCH ONION SOUP 105

Beef stock, Gruyère crouton
法式洋蔥湯、牛高湯、瑞士格魯耶爾芝士脆麵包粒

CAESAR SALAD (VEG AVAILABLE) 150

Baby gem, white anchovy, half boil egg, prosciutto & crouton
凱撒沙律 | 迷你羅馬生菜、白鯷魚、溏心蛋、巴馬火腿、脆麵包粒

BURRATA & HEIRLOOM TOMATOES (V) 150

Basil oil, balsamic vinaigrette
意大利流心水牛芝士沙律 | 傳統番茄、羅勒油、意大利黑醋醬、意大利布拉塔芝士

XO ESCARGOTS 180

Six French snails baked in XO butter, garlic & chive
焗法國蝸牛 (6隻)、XO醬牛油、蒜蓉、小香蔥

BEEF TARTARE 180

With sourdough
牛肉他他、酸種麵包

CAULIFLOWER STEAK (V) 135

Charred with almonds & caper salsa
烤椰菜扒(素)、配杏仁、酸豆莎莎醬

STEAK FRITES

All Australian Steaks served with Café de Paris, veal jus, charred onions & hand cut triple cooked fat frites.
All steaks are from halal certified suppliers. 以下各款可配巴黎牛油汁、烤洋蔥、三炸自家手切薯條。



RANGERS VALLEY HANGER BLACK ANGUS X WAGYU Rangers Valley 封門柳 (280克) (280 GRAMS)

Rangers Valley, New South Wales, Australia.
Highest quality, best tasting, consistently tender beef. **390**
Rangers Valley位於澳洲新南威爾斯州，專門出產高
質素純種黑安格斯及和牛、混種安格斯和牛，肉
質柔軟細膩、口感豐富。



CLAYTON ORGANIC FILET MIGNON (300 GRAMS)

Clayton 牛柳扒 (300克)
Clayton is focused on the highest quality of supplementary
grain-fed certified organic Angus beef. Wrapped in bacon, a soft
tender cut. **420**
澳洲Claytons 有機牛柳扒 300克.配煙肉、肉質細嫩。



BARCOO ANGUS FLANK (350 GRAMS) 200 DAYS GRAIN-FED

BARCOO 牛腹扒 (350克) 200日穀飼
Raised in the "golden triangle" of New South Wales on cattle
farms dating back to the early 1800's. **290**
於澳洲新南威爾斯州"金三角"地區擁有超過200年歷
史的農場出產的穀飼養安格斯牛。(200日穀飼)。



YARABAH RIBEYE (300 GRAMS) 200 DAYS GRAIN-FED | GRADED 4+

Yarabah 肉眼扒 (300克) 200日穀飼、4+級數
Yarabah beef sourced from two farms in Queensland & Northern New
South Wales in Australia, traceability direct to the farm. **420**
Yarabah牛肉是在昆士蘭州和新南威爾斯州北部的閉環供
應鏈系統牧場中飼養、品質安全且可追溯其出產農場。



STEAK FOR TWO



O'CONNOR BONE-IN RIBEYE GRASS FED, HORMONE FREE (1,200 GRAMS)

O'Connor 牛肋眼扒 (1,200克)
(allow 45 minutes) 草飼、無激素

Cattle graze on natural clover and rye grass that result in meat
that is free of hormones, antibiotic or chemical residues. **1080**
所有牛隻均於天然草地上放牧、所出產的牛肉均不含
基因改造、激素、抗生素或化學殘留物。(需時45分鐘)。



S. KIDMAN STRIPLOIN (250 GRAMS) CHAROLAIS X WAGYU 200 DAYS GRAIN-FED | GRADED 2+

S.Kidman 西冷牛扒 (250克) 200日穀飼、2+級數
Since 1899, Kidman cattle are selected French bred cattle,
raised in Northern Australia. Cattle are certified Halal and free
of hormones. **400**
澳洲Kidman牧場早於1899年從事畜牧業。其牧場位
於新南威爾斯州北部、專門飼養法國品種夏洛萊牛
及和牛。牛隻均獲清真認證、不含荷爾蒙激素。



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TOP 8 WINES BY THE GLASS 葡萄酒

Happy Hour | 5-8pm | Monday-Friday
歡樂時光 | 5-8pm

WHITE & ROSÉ | 白酒 | 玫瑰紅酒

MIRABEAU PURE

2022, Grenache, Syrah, Côtes de Provence, France
100 | 85 HH

LUCIEN ALBRECHT

2021, Pinot Gris, Alsace, France
100 | 85 HH

LOUIS MOREAU

2022, Petit Chablis, Burgundy, France
105 | 90 HH

VASSE FELIX

'Filius', 2023, Chardonnay, Margaret River, Australia
100 | 85 HH

RED | 紅酒

DOMAIN THENARD GIVRY 1ER CRU

"Clos Saint-Pierre", 2019, Pinot Noir, Burgundy, France
158 | 138 HH

BRANCAIA

Tre, 2022, Sangiovese, Merlot, Cab Sav, Tuscany, Italy
120 | 105 HH

CHÂTEAU VILLA BEL-AIR

Graves, 2019, Merlot, Cab Sav Franc, Bordeaux, France
145 | 125 HH

all prices are subject to 10% service charge

MAIN DISHES

PORK & FENNEL SAUSAGE 195

Homemade sausage, mustard pomme purée, caramelised onion & shaved fennel salad

自家製香腸茴香沙律 | 自家製香腸、芥末薯蓉、焦香洋蔥、茴香沙律

LE GRAND CHEESE BURGER 190

Australian Wagyu patty, Emmental cheese, caramelised onion, tomato, lettuce, home made brioche bun & frites

芝士漢堡 | 和牛肉漢堡、瑞士埃文達芝士、焦香洋蔥、番茄、生菜、軟麵包、薯條

SLOW-COOKED PORK TENDERLOIN 260

Spiced honey beet, apple purée, broccolini, pork skin cracker & meat jus

慢煮豬柳 | 香料蜜汁甜菜、蘋果蓉、西蘭花苗、脆豬皮餅、肉汁

COQ AU VIN 220

Chicken leg, brown button mushroom, pearl onion, smoked pork belly & red wine

紅酒燴雞 | 雞腿、焦化牛油煮蘑菇、珍珠洋蔥、煙燻五花腩、紅酒汁

CORDON BLEU 260

Veal, ham & Gruyere, mashed potatoes & jus

藍帶小牛肉扒 | 小牛肉、火腿、瑞士格魯耶爾芝士、薯蓉、肉汁

BORDELAISE OX CHEEK 280

Slow braised with mash potato, eschalots, heirloom carrots & parsley

紅酒骨髓燉牛頰肉 | 慢煮牛頰肉、薯蓉、小紅蔥、傳統蘿蔔、番茜

CHEESE

CHEESE PLATE

精選芝士拼盤、榲桲蓉、法國長麵包

Quince purée & baguette

1 cheese 80 | 2 cheese 145 | 3 cheese 205

FLEUR DU MAQUIS

Corsican ewe's milk. Semi soft, creamy & firm.

24 MONTH AGED COMTÉ

Unpasteurised cow's milk. Mild, firm and slightly sweet.

BLEU D'AUVERGNE

South Central France cow's milk. Creamy & buttery blue.

BRILLAT-SAVARIN

Super soft, triple cream cow's milk. Nutty, decadent & rich flavours.

DESSERT

LEMON TART 75

Meringue & lime zest
檸檬撻 | 蛋白霜、青檸皮

CHEESECAKE 75

Homemade blueberry jam & crumble
芝士蛋糕 | 自製藍莓果醬、餅碎

PARIS BREST 75

Dark chocolate cream, almond flakes & chantilly
巴黎布雷斯特泡芙 | 黑朱古力慕斯、杏仁碎、香緹鮮忌廉



SIDE DISHES

GREEN LEAF SALAD 65

Pickled onion, French dressing
雜菜沙律、醃洋蔥、法式沙律汁

GRILLED BROCCOLINI 75

Toasted almonds & charred lemon
烤西蘭花苗、烤杏仁、焦香檸檬

FRITES (V) 80

With mayonnaise
炸薯條、蛋黃醬

