

BOSTON LOBSTER FEAST

Boston lobster salad with Oscietra caviar



mango and avocado tian, green asparagus and sherry vinaigrette

388

Boston lobster Thermidor



*Gratinated Boston lobster and sautéed mushrooms
dressed with mustard cream Hollandaise sauce,
coated with Parmigiano Reggiano cheese,
served with glazed green asparagus and chateau potato*

608

Boston lobster Mornay



*Gratinated Boston lobster dressed in creamy white wine Parmigiano Reggiano sauce,
coated with mozzarella cheese,
served with glazed French green beans and chateau potato*

608

Surf and turf



*Grilled U.S. Angus beef tenderloin and grilled Boston lobster with garlic herb butter
served with glazed white asparagus and potato dauphinoise*

688



Seafood from sustainable sources, caught or farmed in an ecologically friendly way.

All prices in Hong Kong dollars and subject to 10% service charge.

FRENCH OYSTER DÉGUSTATION

Gillardeau

A Gillardeau with firm and almost crunchy flesh creates an enchanting experience of taste. It is extended by a crescendo of delicately sweet, subtle and refined flavours. The signature taste, meaty flesh with aromatic finesse and enduring nutty flavour cannot be missed indeed.

Boudeuse

The growth of Boudeuse is slowed by the repeated movements of the waves of the Atlantic Ocean, but beneath its small, round-shaped shell hides the previous flavour. Its sweetness, delicate character and delicious taste make this generous oyster a real delight.

Royale

Royale is particularly round and fleshy and never fails to surprise because of its ever-unique and sometimes unexpected flavours.

| | |
|------------------------|-----|
| Oyster per piece | 78 |
| 3 pieces dégustation | 198 |
| Half dozen dégustation | 238 |
| One dozen dégustation | 598 |