



VOYAGER'S

The Art of Charcoal & French Cuisine

匠心炭藝 · 醇香法式饗宴

Binchotan-Grilled Hokkaido Scallops with White Asparagus

with Shine Muscat concassé, white caviar and truffle oil vinaigrette

備長炭炙燒北海道帶子伴白露筍、晴王麝香葡萄蓉、白魚子醬及黑松露油汁

Crispy Brittany Wild Sea Bass

served with yam Barigoule, fregola, fragrant saffron emulsion

鹽燒香脆布列塔尼海鱸魚配白酒燴山藥、珍珠意粉及藏紅花泡沫

Applewood-Smoked Miéral-Style Pigeon

served with confit leg bonbon, peas à la Française and Calvados glaze

蘋果木燻米埃拉爾乳鴿配香脆油封鴿腿球、法式燴豆及卡瓦多斯汁

Herb-Crusted Aged 45-day Premium Flat Iron

served with grenaille potato, chanterelle mushroom, garlic shoot and bone marrow bordelaise sauce

香草脆皮 45 天熟成極上牛肩肉配迷你薯、雞油菌、蒜芯及骨髓波爾多汁

Blood Orange and Strawberry Tarte Tatin

with rum custard and maple walnut ice cream

法式反烤血橙與士多啤梨撻伴蘭姆酒吉士及楓糖合桃雪糕

HK\$688 / Person 每位

Elevate your experience with an optional free-flow pairing of selected French wines at a special price of HK\$188.

加配優惠價 **HK\$188** 尊享無限暢飲法國特選葡萄酒，昇華味蕾享受。

Château de Thésée La Closerie Sauvignon Blanc 2023

Château Vignol Rouge 2020 AOC Bordeaux

Château Gilbert & Gaillard Pour Les Amis 2019