



TANGRAM

BISTRO & BAR

Sharing Set Menu (for 2 persons)
共享餐單 (2 位用)

HK\$988

Seasonal French Scallops from Normandy

時令法國諾曼第帶子

French Traditional Beef Tartare (100g)

法式傳統牛肉他他 (100 克)

Vidal-Fleury, Cote du Rhone, Grenache, Syrah 2021

French Onion Soup 🍷

法式洋蔥湯

Choose 2 main courses from the below 以下主菜自選 2 款

French Guinea Fowl, Spring Vegetables 🌿

法國珍珠雞, 時令蔬菜

Vidal-Fleury, Cote du Rhone, Grenache Blanc, Viognier 2023

OR 或

Norwegian Salmon "Court Bouillon", Leeks Confit, Seaweed 🍷

挪威三文魚 "蔬菜白酒湯" 油封大蔥, 海藻

Michel Lynch, Bordeaux Classic, Bordeaux, Sauvignon Blanc 2021

OR 或

Grilled Beef Tenderloin, Spinach, Crispy Potatoes 🍷

烤牛柳, 菠菜, 香脆薯仔

Michel Lynch, Bordeaux Classic, Bordeaux, Merlot/Cabernet 2020

French Cheese Platter from MOF Francois Bourgon (+HK\$158)

雜錦法國芝士拼盤

The Apple, Apple Compote, Vanilla Chocolate Mousse, Cinnamon

糖煮蘋果, 雲呢拿慕絲, 肉桂

Chef Ricky's Pastry

Chef Ricky 精選甜品

Additional HK\$88 with a glass of wine pairing 另加 HK\$88 可以配餐酒一杯



Dairy free
不含乳制品



Vegetarian
素食



Gluten free
無麩質



Chef's
Recommendations
廚師推介

• All price are subject to 10% service charges 以上價目另收加一服務費

• Please advise our server if you have any food allergies or particular dietary preferences 如有任何食物敏感或膳食偏好, 請知會餐廳職員



TANGRAM

BISTRO & BAR

Sharing Set Menu (for 4 persons)
共享餐單 (4 位用)

HK\$1,888

Seasonal French Scallops from Normandy

時令法國諾曼第帶子

French Snails, Garlic Butter, Herbs

法國田螺, 蒜蓉牛油, 香草

French Traditional Beef Tartare (200g)

法式傳統牛肉他他 (200 克)

Vidal-Fleury, Cote du Rhone, Grenache, Syrah 2021

French Onion Soup 🍷

法式洋蔥湯

Choose 3 main courses from the below 以下主菜自選 3 款

Braised Iberico Pork Cheek, Potato Mousseline, Red Wine Sauce

燴西班牙豬面頰, 薯蓉, 紅酒汁

Chateau Bel Air, Bordeaux, 2021

OR 或

Norwegian Salmon "Court Bouillon", Leeks Confit, Seaweed 🍷

挪威三文魚 "蔬菜白酒湯" 油封大蔥, 海藻

Michel Lynch, Bordeaux Classic, Bordeaux, Sauvignon Blanc 2021

OR 或

Grilled Beef Tenderloin, Spinach, Crispy Potatoes 🍷

烤牛柳, 菠菜, 香脆薯仔

Michel Lynch, Bordeaux Classic, Bordeaux, Merlot/Cabernet 2020

OR 或

Truffle Coquillettes, Mushrooms, Parmesan 🍄

松露通心粉, 蘑菇, 巴馬臣芝士

French Cheese Platter from MOF Francois Bourgon (+HK\$158)

雜錦法國芝士拼盤

The Apple, Apple Compote, Vanilla Chocolate Mousse, Cinnamon

糖煮蘋果, 雲呢拿慕絲, 肉桂

Chef Ricky's Pastry

Chef Ricky 精選甜品

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