



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)

*Paul Jaboulet Aine, Rhone Valley, 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 Yellow Chicken, Morels, Asparagus, Fried Rice** 🌿

法國黃油雞, 羊肚菌, 蘆筍, 炒飯

*Paul Jaboulet Aine, Rhone Valley, Viognier 2022*

OR 或

**Seared Sea Bream, Fennel, Capers Brown Butter** 🍷

香煎鯛魚, 茴香, 酸豆焦化牛油

*Michel Lynch, Bordeaux Classic, Bordeaux, Sauvignon Blanc 2021*

OR 或

**Grilled Beef Tenderloin, Onion Puree, Roasted Baby Carrots** 🍷

烤牛柳, 洋蔥蓉, 烤小蘿蔔

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

**Strawberries and Olive Oil Sponge Cake**

士多啤梨橄欖油海綿蛋糕

**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)

*Paul Jaboulet Aine, Rhone Valley, 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

**Seared Sea Bream, Fennel, Capers Brown Butter 🍷**

香煎鯛魚, 茴香, 酸豆焦化牛油

*Michel Lynch, Bordeaux Classic, Bordeaux, Sauvignon Blanc 2021*

OR 或

**Grilled Beef Tenderloin, Onion Puree, Roasted Baby Carrots 🍷**

烤牛柳, 洋蔥蓉, 烤小蘿蔔

*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

**Strawberries and Olive Oil Sponge Cake**

士多啤梨橄欖油海綿蛋糕

**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



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Vegetarian  
素食



Gluten free  
無麩質



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