



TANGRAM

BISTRO & BAR

Starter 頭盤

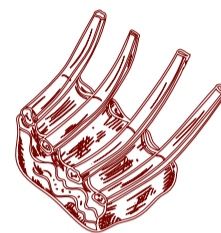
- King Crab leg 帝王蟹腳 ⑤ 248
Watermelon Compression, Herbs Mayonnaise 壓製西瓜, 香草蛋黃醬
- Seasonal French Scallops From Normandy 時令法國諾曼第帶子 ⑤ 228
Raw, Cooked 刺身, 烹調
- Marinated Baby Octopus 醃製章魚仔 ⑤ 198
Bell Pepper, Tomato Sauce 甜椒, 蕃茄醬
- Seared Foie Gras 香煎鵝肝 198
Green Apple, Spinach 青蘋果, 菠菜
- French Traditional Beef Tartare 法式傳統牛肉他他 ④ ⑤ 178
- French Snails 法國田螺 168
Garlic Butter, Herbs 蒜蓉牛油, 香草
- Caesar Salad 凱撒沙律 168
Gem Lettuce, Bacon, Parmesan 生菜, 煙肉, 巴馬臣芝士

Soup 湯

- French Onion Soup 法式洋蔥湯 ④ 148
- Seasonal Soup 時令湯 ⑤ ⑥ 128

Main Course 主菜

- Braised Veal Shank (1.3 Kg) for 2-3 persons 慢煮小牛膝 (1.3公斤) 2-3位用 988
Paris Mushrooms, Carrots, Caramelized Onion 巴黎白蘑菇, 紅蘿蔔, 焦化洋蔥
- Roasted Lamb Rack for 2-3 persons 烤羊架 2-3位用 ⑤ ⑥ 678
Heirloom Potatoes, Rosemary Jus, Garden Salad 原種薯仔, 迷迭香汁, 田園沙律
- Grilled Flat Iron Beef Steak 烤牛肩扒 ⑤ ⑥ 368
Piquillos Condiments, Pomme Gaufrette 西班牙紅椒, 香脆方格薯片
- Boston Lobster, Casarecce 波士頓龍蝦, 意大利捲麵 ④ 348
Lobster Sauce 龍蝦汁
- Braised Iberico Pork Cheek 燴西班牙豬面頰 ⑤ 338
Potato Mouseline, Red Wine Sauce 薯蓉, 紅酒汁
- French Guinea Fowl 法國珍珠雞 ⑤ 308
Spring Vegetables 時令蔬菜
- Slow-cooked Sea Bass 慢煮海鱸魚 ⑤ ⑥ 278
Vegetable Julienne, Citrus Sauce 蔬菜絲, 柑橘汁
- Truffle Coquillettes 松露通心粉 ④ 248
Mushrooms, Parmesan 蘑菇, 巴馬臣芝士



Side Dish 配菜

- French Fries 薯條 ④ 78
- Mash Potatoes 薯蓉 ④ 78
- Seasonal Vegetables 時令蔬菜 ④ 78
- Grilled Asparagus 烤蘆筍 ④ 78
- Sautéed Mushrooms 炒蘑菇 ④ 78

Dessert 甜品

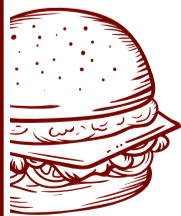
- The Saturn 土星 98
Caramel, Banana Cream, Whiskey, Chocolate Sponge 焦糖, 香蕉忌廉, 威士忌, 朱古力海綿蛋糕
- Chef Ricky's Pastry 精選甜品 78

Daily from 3:00pm to 10:45pm

Snacks 小食

每日下午3時至晚上10時45分供應

- Oscietre Prestige Caviar Platter (30g) 至尊奧賽嘉魚子醬 (30克) 788
- French Cheese Platter from MOF Francois Bourgon 雜錦法國芝士拼盤 388
- Iberico Cold Cut Platter 西班牙雜錦凍肉拼盤 ④ ⑤ 208
- Wagyu Beef Slider 和牛牛肉漢堡 168
- Smoked Salmon Blinis, Dill Cream 煙三文魚薄餅, 蒔蘿忌廉 128
- Truffle Croque, Parma Ham, Parmesan 松露法式三明治, 巴馬火腿, 巴馬臣芝士 108
- Golden Calamari Ring, Tomato Sauce 金黃魷魚圈, 蕃茄汁 108
- Fried Mozzarella Stick, Avocado Guacamole 炸水牛芝士棒, 牛油果醬 98



Dairy free 不含乳製品



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