



TANGRAM

BISTRO & BAR

French Cheese Night Sharing Set Menu (for 2 persons) HK\$988

法國芝士之夜共享餐單 (2 位用)



French Brittany Oyster N.2 (4 pcs)

法國布列塔尼生蠔



Meeting with the Cheese Master - Francois Bourgon

與法國芝士大師 Francois Bourgon 之約

From French Xavier Cheese

來自法國 Xavier 牌芝士

PLANTIN | KAVIARI

BY GOURMET EN PROVENCE



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

French Guinea Fowl, Seasonal Vegetables 🌿

法國珍珠雞, 時令蔬菜

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

OR 或

Slow-cooked Sea Bass, Vegetable Julienne, Citrus Sauce 🍷🌿

慢煮海鱸魚, 蔬菜絲, 柑橘汁

Michel Lynch, Bordeaux Classic, Bordeaux, Sauvignon Blanc 2021

OR 或

Grilled Flat Iron Beef, Piquillos Condiments, Pomme Gaufrettes 🍷🌿

烤牛肩扒, 西班牙紅椒, 香脆方格薯片

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

The Saturn, Caramel, Banana Cream, Whiskey, Chocolate Sponge

土星, 焦糖, 香蕉忌廉, 威士忌, 朱古力海綿蛋糕

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

French Cheese Night Sharing Set Menu (for 4 persons) HK\$1,888

法國芝士之夜共享餐單 (4 位用)



French Brittany Oyster N.2 (8 pcs)

法國布列塔尼生蠔

French Snails, Garlic Butter, Herbs

法國田螺, 蒜蓉牛油, 香草



Meeting with the Cheese Master - Francois Bourgon

與法國芝士大師 Francois Bourgon 之約

From French Xavier Cheese **PLANTIN | KAVIARI**

來自法國 Xavier 牌芝士

BY GOURMET EN PROVENCE



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

Slow-cooked Sea Bass, Vegetable Julienne, Citrus Sauce 🍷🌿

慢煮海鱸魚, 蔬菜絲, 柑橘汁

Michel Lynch, Bordeaux Classic, Bordeaux, Sauvignon Blanc 2021

OR 或

Grilled Flat Iron Beef Steak, Piquillos Condiments, Pomme Gaufrette 🍷🌿

烤牛肩扒, 西班牙紅椒, 香脆方格薯片

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

The Saturn, Caramel, Banana Cream, Whiskey, Chocolate Sponge

土星, 焦糖, 香蕉忌廉, 威士忌, 朱古力海綿蛋糕

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
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