



TANGRAM
BISTRO & BAR

Father's Day Sharing Set Menu (for 2 persons) HK\$988 父親節共享餐單 (2 位用)

French Brittany Oyster N.2 (4 pcs)

法國布列塔尼生蠔

Traditional Beef Tartare, Baby Gem Lettuce

法式傳統牛肉他他, 迷你羅馬生菜

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, 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

French Cheese Platter from MOF Francois Bourgon

雜錦法國芝士拼盤

The Gentleman, Chocolate Mousse, Mango Compote, Passion Fruits Jelly

紳士, 朱古力慕斯, 糖煮芒果, 熱情果果凍

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

Father's Day Sharing Set Menu (for 4 persons) HK\$1,888
父親節共享餐單 (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

French Traditional Beef Tartare, Baby Gem Lettuce

法式傳統牛肉他他, 迷你羅馬生菜

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

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

French Cheese Platter from MOF Francois Bourgon

雜錦法國芝士拼盤

The Gentleman, Chocolate Mousse, Mango Compote, Passion Fruits Jelly

紳士, 朱古力慕斯, 糖煮芒果, 熱情果果凍

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