



TANGRAM

BISTRO & BAR

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

HK\$988

**Tomato Gazpacho, Basil Oil** 

西班牙蕃茄凍湯, 羅勒油

**French Caviar, Asparagus, Hollandaise**

法國魚子醬, 蘆筍, 荷蘭蛋黃醬

**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*

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

**Mushroom Cannelloni, Parmesan, Truffle Sauce** 

意大利蘑菇卷麵, 巴馬臣芝士, 松露汁

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

OR 或

**Grilled Cod Fish, Peas, Radish, Lemon Pearl**  

烤鱈魚, 青豆, 蘿蔔, 檸檬珍珠

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

OR 或

**Grilled Beef Tenderloin, French Fries, Béarnaise Sauce**  

烤牛柳, 薯條, 賓利士汁

*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

**Coconut, Pineapple, Coconut Cream, Pineapple Compote, Vanilla Sponge**

椰子, 菠蘿, 椰子忌廉, 糖煮菠蘿, 雲呢拿海綿蛋糕

**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



TANGRAM  
BISTRO & BAR

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

HK\$1,888

**Tomato Gazpacho, Basil Oil**   
西班牙蕃茄凍湯, 羅勒油

**French Caviar, Asparagus, Hollandaise**  
法國魚子醬, 蘆筍, 荷蘭蛋黃醬

**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*

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

**Spanish Pork Sausage, Mashed Potatoes, Shallots Sauce**  
西班牙豬肉腸, 薯蓉, 紅蔥頭汁  
*Chateau Bel Air, Bordeaux, 2021*  
OR 或

**Grilled Cod Fish, Peas, Radish, Lemon Pearl**    
烤鱈魚, 青豆, 蘿蔔, 檸檬珍珠  
*Michel Lynch, Bordeaux Classic, Bordeaux, Sauvignon Blanc 2021*  
OR 或

**Grilled Beef Tenderloin, French Fries, Béarnaise Sauce**    
烤牛柳, 薯條, 賓利士汁  
*Michel Lynch, Bordeaux Classic, Bordeaux, Merlot/Cabernet 2020*  
OR 或

**Mushroom Cannelloni, Parmesan, Truffle Sauce**   
意大利蘑菇卷麵, 巴馬臣芝士, 松露汁

**French Cheese Platter from MOF Francois Bourgon (+HK\$158)**  
雜錦法國芝士拼盤

**Coconut, Pineapple, Coconut Cream, Pineapple Compote, Vanilla Sponge**  
椰子, 菠蘿, 椰子忌廉, 糖煮菠蘿, 雲呢拿海綿蛋糕

**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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