



TANGRAM
BISTRO & BAR

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

HK\$988

Cucumber Gazpacho, Greek Yogurt, Olive Oil 🌿

西班牙青瓜凍湯, 希臘乳酪, 橄欖油

Brittany Morisseau Mussels, Dill, White Wine Sauce 🍷

布列塔尼青口, 蒔蘿, 白酒汁

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

***Additional Australian Winter Black Truffle** 另加澳洲冬季黑松露 (+HK\$75 around 3 grams / 約 3 克)

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

OR 或

Grilled Norwegian Salmon, Fennel, Cabbage 🐟

烤挪威三文魚, 茴香, 椰菜

Michel Lynch, Bordeaux Classic, Bordeaux, Sauvignon Blanc 2021

OR 或

Grilled Beef Tenderloin, French Fries, Black Pepper Sauce 🍷🌿

烤牛柳, 薯條, 黑椒汁

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

The Peach, Peach Compote, White Chocolate Mousse, Vanilla Sponge Cake

桃子, 糖煮桃子, 白朱古力慕絲, 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

Cucumber Gazpacho, Greek Yogurt, Olive Oil 
西班牙青瓜凍湯, 希臘乳酪, 橄欖油

Brittany Morisseau Mussels, Dill, White Wine Sauce 
布列塔尼青口, 蒔蘿, 白酒汁

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, Shallot Sauce
西班牙豬肉腸, 薯蓉, 紅蔥頭汁
Chateau Bel Air, Bordeaux, 2021
OR 或

Grilled Norwegian Salmon, Fennel, Cabbage 
烤挪威三文魚, 茴香, 椰菜
Michel Lynch, Bordeaux Classic, Bordeaux, Sauvignon Blanc 2021
OR 或

Grilled Beef Tenderloin, French Fries, Black Pepper Sauce  
烤牛柳, 薯條, 黑椒汁
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

*Additional Australian Winter Black Truffle 另加澳洲冬季黑松露 (+HK\$75 around 3 grams / 約 3 克)

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

The Peach, Peach Compote, White Chocolate Mousse, Vanilla Sponge Cake
桃子, 糖煮桃子, 白朱古力慕絲, 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