



TANGRAM
BISTRO & BAR

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

HK\$1,038

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

Pumpkin Soup, Hazelnut Oil 🌿

南瓜湯、榛子油

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 Sea Bream, Ratte Potatoes, Leeks 🌿

烤鯛魚、拉特馬鈴薯、大蔥

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

Mango Entremet, Mango Mousse, Chocolate Sable, Guava Jelly, Pomelo

法式芒果慕絲蛋糕、芒果慕絲、朱古力酥餅、番石榴啫喱、柚子

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 prices 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)

HK\$1,988

共享餐單 (4位用)

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 2022

Pumpkin Soup, Hazelnut Oil 🌿

南瓜湯、榛子油

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

Confit Duck Leg, Mashed Potatoes, Port Wine Sauce

油封鴨腿、薯蓉、鉢酒汁

Chateau Bel Air, Bordeaux, 2022

OR 或

Grilled Sea Bream, Ratte Potatoes, Leeks 🌿

烤鯛魚、拉特馬鈴薯、大蔥

Michel Lynch, Bordeaux Classic, Bordeaux, Sauvignon Blanc 2023

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 2022

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

Mango Entremet, Mango Mousse, Chocolate Sable, Guava Jelly, Pomelo

法式芒果慕絲蛋糕、芒果慕絲、朱古力酥餅、番石榴啫喱、柚子

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 prices 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