



TANGRAM

BISTRO & BAR

Starter 頭盤

King Crab leg 帝王蟹腳 ⑤	248
Watermelon Compression, Herbs Mayonnaise 壓製西瓜、香草蛋黃醬	
Seasonal Black Truffle Soft Egg 時令黑松露溏心蛋 ④ 🌱	228
Cured Iberico Ham, Corn 風乾西班牙火腿、粟米	
Marinated Baby Octopus 醃製章魚仔 ⑤	198
Bell Pepper, Tomato Sauce 甜椒、蕃茄醬	
Seared Foie Gras 香煎鵝肝 ④	198
Green Apple, Spinach 青蘋果、菠菜	
French Traditional Beef Tartare 法式傳統牛肉他他 ④	178
French Snails 法國田螺	168
Garlic Butter, Herbs 蒜蓉牛油、香草	
Caesar Salad 凱撒沙律	168
Gem Lettuce, Bacon, Parmesan 生菜、煙肉、巴馬臣芝士	

Soup 湯

Root Vegetable Soup 根莖蔬菜湯 🌱	138
Cumin, Fresh Cream 孜然、鮮忌廉	
Seasonal Soup 時令湯	128

Main Course 主菜

Cote de Boeuf (1 Kg) for 2-3 persons 牛肋扒 (1公斤) 2-3位用 ⑤ ④	888
Select 2 choices of side dish 自選兩款配菜	
Roasted Lamb Chop 烤羊扒 ④	578
Heirloom Potatoes, Rosemary Jus 原種馬鈴薯、迷迭香汁	
Grilled Beef Tenderloin 烤牛柳 ⑤	408
French Fries, Black Pepper Sauce 薯條、黑椒汁	
Roasted Half Organic Chicken 烤有機雞 (半隻) ⑤	388
Seasonal Vegetables 時令蔬菜	
Boston Lobster, Casarecce 波士頓龍蝦、意大利捲麵 ④	348
Lobster Sauce 龍蝦汁	
Confit Duck Parmentier 法式焗鴨肉	258
Potato Mousseline, Caramelized Onion 薯蓉、焦糖洋蔥	
Black Cod Fish 銀鱈魚	278
Cabbage, Celery 椰菜、西芹	
Pumpkin Ravioli 南瓜意大利雲吞 🌱	248
Parmesan, Walnut, Black Pepper 巴馬臣芝士、核桃、黑胡椒	

Side Dish 配菜

French Fries 薯條 🌱	78	Seasonal Vegetables 時令蔬菜 🌱	78
Mashed Potatoes 薯蓉 🌱	78	Grilled Asparagus 烤蘆筍 🌱	78
		Sautéed Mushrooms 炒蘑菇 🌱	78

Dessert 甜品

Pistachio Chocolate Tartlet 朱古力開心果撻	88
Chef Ricky's Pastry Chef Ricky 精選甜品	88

Snacks 小食

Oscietre Prestige Caviar Platter (30g) 至尊奧賽嘉魚子醬 (30克)	788	Wagyu Beef Slider 和牛牛肉漢堡	168
French Cheese Platter from MOF Francois Bourgon 雜錦法國芝士拼盤	388	Smoked Salmon Blinis, Dill Cream 煙三文魚小圓餅、蒔蘿忌廉	128
Lobster Roll, Guacamole, Lemon Zest 龍蝦卷、牛油果醬、檸檬皮	258	Parisian Ham and Cheese Toastie 烤巴黎火腿芝士三明治	108
Iberico Cold Cut Platter 西班牙雜錦凍肉拼盤 ④ ⑤	208	Golden Calamari Ring, Tomato Sauce 金黃魷魚圈、蕃茄汁	108
		Fried Mozzarella Stick, Avocado Guacamole 炸水牛芝士棒、牛油果醬	98



Dairy free
不含乳制品



Vegetarian
素食



Gluten free
無麩質



Chef's Recommendations
廚師推介



We use cage-free egg for all items with egg
我們選用非籠養雞蛋製作所有含有雞蛋成分的餐點



• 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