



TANGRAM
BISTRO & BAR

New Year Lunch Set 新年午市套餐

3 Courses HK\$368

*4 Courses HK\$448

Beetroot Marinated Salmon 紅菜頭醃製三文魚

Lemon, Horseradish, Blinis 檸檬、辣根、小圓餅

OR 或

Seasonal Black Truffle Soft Egg 時令黑松露溏心蛋

*Seared French Scallops 香煎法國帶子

Celery Roots, Capers 芹菜根、水瓜柳

Roasted Turkey 烤火雞

Apricot, Brussels Sprouts, Foie Gras Sauce 杏桃、小椰菜、鵝肝汁

Pierre Chainier, Les Calcaires, Loire Valley, Pinot Noir 2023

OR 或

Cod Fish 鱈魚

Mussels, Ratte Potatoes, Marinere Sauce 青口、拉特馬鈴薯、白酒汁

Pierre Chainier, Les Calcaires, Loire Valley, Sauvignon Blanc 2023

OR 或

Grilled Beef Tenderloin 烤牛柳

Asparagus, Port Wine Sauce 露筍、鮭酒汁

Chateau Bel Air, Bordeaux, 2022

The Milles Feuilles 法式千層酥

Chocolate, Raspberry 朱古力、紅桑子

Coffee or Tea 咖啡或茶

Additional HK\$98 with a glass of wine pairing 另加 HK\$98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



We use cage-free egg for all items with egg.
我們選用平籠雞蛋製作所有含有雞蛋成份的餐點。

• 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