



TANGRAM

BISTRO & BAR

Sharing Set Menu (for 2 persons)

HK\$1,038

共享餐單 (2 位用)

Seasonal Black Truffle Soft Egg, Cured Iberico Ham, Corn  

時令黑松露溏心蛋、風乾西班牙火腿、粟米

House-cured Salmon, Fennel, Apple Salad

自家醃製三文魚、茴香、蘋果沙律

Dopff au Moulin, Alsace Riesling 2023

Root Vegetable Soup, Cumin, Fresh Cream 

根莖蔬菜湯、孜然、鮮忌廉

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

Pumpkin Ravioli, Parmesan, Walnut, Black Pepper 

南瓜意大利雲吞、巴馬臣芝士、核桃、黑胡椒

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

OR 或

Black Cod Fish, Cabbage, Celery

銀鱈魚、椰菜、芹菜

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

OR 或

Grilled Beef Tenderloin, French Fries, Black Pepper Sauce  

烤牛柳、薯條、黑椒汁

Vidal-Fleury, Cote du Rhone, Grenache, Syrah 2021

French Cheese Platter from MOF Francois Bourgon (+HK\$158)

雜錦法國芝士拼盤

Pistachio Chocolate Tartlet

朱古力開心果撻

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



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份的餐點



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)

HK\$1,988

共享餐單 (4 位用)

Seasonal Black Truffle Soft Egg, Cured Iberico Ham, Corn 🍷🌿

時令黑松露溏心蛋、風乾西班牙火腿、粟米

French Snails, Garlic Butter, Herbs

法國田螺、蒜蓉牛油、香草

House-cured Salmon, Fennel, Apple Salad

自家醃製三文魚、茴香、蘋果沙律

Dopff au Moulin, Alsace Riesling 2023

Root Vegetable Soup, Cumin, Fresh Cream 🌿

根莖蔬菜湯、孜然、鮮忌廉

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

Confit Duck Parmentier, Potato Mousseline, Caramelized Onion 🍷

法式焗鴨肉、薯蓉、焦糖洋蔥

Chateau Bel Air, Bordeaux 2022

OR 或

Black Cod Fish, Cabbage, Celery

銀鱈魚、椰菜、芹菜

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

OR 或

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

烤牛柳、薯條、黑椒汁

Vidal-Fleury, Cote du Rhone, Grenache, Syrah 2021

OR 或

Pumpkin Ravioli, Parmesan, Walnut, Black Pepper 🌿

南瓜意大利雲吞、巴馬臣芝士、合桃、黑胡椒

French Cheese Platter from MOF Francois Bourgon (+HK\$158)

雜錦法國芝士拼盤

Pistachio Chocolate Tartlet

朱古力開心果撻

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