



TANGRAM
BISTRO & BAR

New Year Dinner Menu 新年晚市套餐

4 Courses HK\$448

*5 Courses HK\$588

*Baked Brittany Oyster N.2, Garlic, Parsley Butter

焗布列塔尼生蠔 N.2、蒜蓉、香菜牛油

Beetroot Marinated Salmon, Lemon, Horseradish, Blinis

紅菜頭醃製三文魚、檸檬、辣根、小圓餅

OR 或

Seasonal Black Truffle Soft Egg

時令黑松露溏心蛋

Cave de Lugny Macon-Villages Florieres 2023

Seared French Scallops, Celery Roots, Capers

香煎法國帶子、芹菜根、水瓜柳

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

Roasted Turkey, Apricot, Brussels Sprouts, Foie Gras Sauce

烤火雞、杏桃、小椰菜、鵝肝汁

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

OR 或

Cod Fish, Mussels, Ratte Potatoes, Mariniere Sauce

鱈魚、青口、拉特馬鈴薯、白酒汁

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

OR 或

Grilled Beef Tenderloin, Asparagus, Port Wine Sauce

烤牛柳、露筍、鮭酒汁

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

The Milles Feuilles, Chocolate, Raspberry

法式千層酥、朱古力、紅桑子

Additional HK\$108 with a glass of wine pairing 另加 HK\$108 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 eggs for all items with eggs.
我們選用平福雞籠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