



# TANGRAM

BISTRO & BAR

## Starter 頭盤

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

## Soup 湯

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

## Main Course 主菜

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

## Side Dish 配菜

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

## Dessert 甜品

|                                        |    |
|----------------------------------------|----|
| Pistachio Chocolate Tartlet<br>朱古力開心果撻 | 88 |
| Chef Ricky's Pastry<br>Chef Ricky 精選甜品 | 88 |

## Snacks 小食

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