



TANGRAM

BISTRO & BAR

Sharing Set Menu (for 2 persons)

HK\$1,038

共享餐單 (2 位用)

Golden Soft Egg, Frisee, Bacon



黃金溏心蛋、九芽生菜、煙肉

Seared French Scallops, Celery Roots, Capers

香煎法國帶子、芹菜根、酸豆

Dopff au Moulin, Alsace Riesling 2023

French Onion Soup, Caramelised Onion, Gratinated Cheese

法式洋蔥湯、焦糖化洋蔥、焗烤芝士

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

Beef Tenderloin, Heirloom Potatoes, Homemade Barbecue Sauce



牛柳、原種馬鈴薯、自製燒烤汁

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

OR 或

Seabass, Broccolini, White Wine Sauce



海鱸魚、西蘭花苗、白酒汁

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

OR 或

Porcini Mushroom Ravioli, Parmesan, Truffle Sauce



牛肝菌意大利雲吞、巴馬臣芝士、松露汁

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

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

雜錦法國芝士拼盤

Chestnut Mont Blanc, Yogurt Cream, Cocoa Biscuits, Chestnut Mousse

栗子蒙布朗、乳酪忌廉、朱古力餅乾、栗子慕絲

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



Seabass comes from an ASC certified responsible farm. www.asc-aqua.org



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 eggs for all items with eggs
我們選用可認證無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)

Golden Soft Egg, Frisee, Bacon  

黃金溏心蛋、九芽生菜、煙肉

French Snails, Garlic Butter, Herbs

法國田螺、蒜蓉牛油、香草

Seared French Scallops, Celery Roots, Capers

香煎法國帶子、芹菜根、酸豆

Dopff au Moulin, Alsace Riesling 2023

French Onion Soup, Caramelised Onion, Gratinated Cheese

法式洋蔥湯、焦糖化洋蔥、焗烤芝士

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

Beef Tenderloin, Heirloom Potatoes, Homemade Barbecue Sauce  

牛柳、原種馬鈴薯、自製燒烤汁

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

OR 或

Confit Lamb Parmentier, Potato Mousseline, Spices

法式焗羊肉、薯蓉、香料

Chateau Bel Air, Bordeaux 2022

OR 或

Seabass, Broccolini, White Wine Sauce  

海鱸魚、西蘭花苗、白酒汁

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

OR 或

Porcini Mushroom Ravioli, Parmesan, Truffle Sauce 

牛肝菌意大利雲吞、巴馬臣芝士、松露汁

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

雜錦法國芝士拼盤

Chestnut Mont Blanc, Yogurt Cream, Cocoa Biscuits, Chestnut Mousse

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