



TANGRAM

BISTRO & BAR

Starter 頭盤

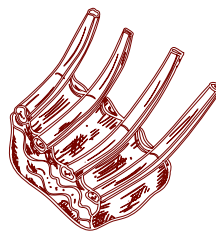
King Crab leg 帝王蟹腳 ⑤	248
Watermelon Compression, Herbs Mayonnaise 壓製西瓜、香草蛋黃醬	
Mediterranean Octopus 地中海八爪魚 ④	228
Potato Salad, Spicy Mayonnaise 馬鈴薯沙律、香辣蛋黃醬	
Seared Foie Gras 香煎鵝肝 ④	198
Green Apple, Spinach 青蘋果、菠菜	
Poached Egg, Truffle 水煮蛋, 黑松露 ⑤	178
Assorted Mushrooms, Garlic Foam 蘑菇、蒜蓉泡沫	
French Traditional Beef Tartare 法式傳統牛肉他他 ④	178
French Snails 法國田螺	168
Garlic Butter, Herbs 蒜蓉牛油、香草	
Caesar Salad 凱撒沙律	168
Gem Lettuce, Bacon, Parmesan 生菜、煙肉、巴馬臣芝士	

Soup 湯

French Onion Soup 法式洋蔥湯	138
Caramelised Onion, Gratinated Cheese 焦糖化洋蔥、焗烤芝士	
Seasonal Soup 時令湯	128

Main Course 主菜

Cote de Boeuf (1 Kg) for 2-3 persons 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 Rack 烤羊架 ④	578
Heirloom Potatoes, Rosemary Jus 原種馬鈴薯、迷迭香汁	
Grilled Beef Tenderloin 烤牛柳 ⑤	408
Heirloom Carrots, Chimichurri 原種甘筍、阿根廷青醬	
Roasted Half Chicken 烤雞 (半隻) ⑤	388
Seasonal Vegetables 時令蔬菜	
Boston Lobster, Casarecce 波士頓龍蝦、意大利捲麵 ④	348
Lobster Sauce 龍蝦汁	
Confit Duck Leg 法式焗鴨肉	238
Potato Mousseline, Caramelized Onion 薯蓉、焦糖洋蔥	
Seabass 海鱸魚 ⑤	278
Broccolini, White Wine Sauce 西蘭花苗、白酒汁	
Mushroom Risotto 蘑菇意大利飯 ④	248
Parmesan, Truffle 巴馬臣芝士、松露	



Side Dish 配菜

French Fries 薯條 ④	78	Seasonal Vegetables 時令蔬菜 ④	78
Mashed Potatoes 薯蓉 ④	78	Grilled Asparagus 烤蘆筍 ④	78
		Sautéed Mushrooms 炒蘑菇 ④	78

Dessert 甜品

Blossom 花語甜心	88
Vanilla Mousse, Tea WG Bain de Rose Tea, Strawberry Compote, Olive Oil Sponge 雲呢拿慕絲、玫瑰芬香茶、糖煮士多啤梨、橄欖油海綿蛋糕	
Chef Ricky's Pastry Chef Ricky 精選甜品	88

Snacks 小食

Oscietre Prestige Caviar Platter (30g) 至尊奧賽嘉魚子醬 (30克)	788	Wagyu Beef Slider 和牛牛肉漢堡	168
French Cheese Platter from MOF Francois Bourgon 雜錦法國芝士拼盤	388	Smoked Salmon Blinis, Dill Cream 煙三文魚小圓餅、蒔蘿忌廉	128
Lobster Roll, Guacamole, Lemon Zest 龍蝦卷、牛油果醬、檸檬皮	258	Parisian Ham and Cheese Toastie 烤巴黎火腿芝士三明治	108
Iberico Cold Cut Platter 西班牙雜錦凍肉拼盤 ④ ⑤	208	Golden Calamari Ring, Tomato Sauce 金黃魷魚圈、蕃茄汁	108
		Fried Mozzarella Stick, Avocado Guacamole 炸水牛芝士棒、牛油果醬	98



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