



TANGRAM

BISTRO & BAR

Sharing Set Menu (for 2 persons)

HK\$1,038

共享餐單 (2 位用)

Traditional Beef Tartare, Baby Gem Lettuce

法式傳統牛肉他他、迷你羅馬生菜

Mediterranean Octopus, Potato Salad, Spicy Mayonnaise 🍷

地中海八爪魚、馬鈴薯沙律、香辣蛋黃醬

Dopff au Moulin, Alsace Riesling 2023 (+HK\$88)

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

Grilled Beef Tenderloin, Heirloom Carrots, Chimichurri 🍷🌿

烤牛柳、原種甘筍、阿根廷青醬

Vidal-Fleury, Cote du Rhone, Grenache, Syrah 2021 (+HK\$88)

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 (+HK\$88)

OR 或

Mushroom Risotto, Parmesan, Truffle 🍷

蘑菇意大利飯、巴馬臣芝士、松露

Vidal-Fleury, Cote du Rhone, Grenache Blanc, Viognier 2023 (+HK\$88)

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

雜錦法國芝士拼盤

Blossom

Vanilla Mousse, Tea WG Bain de Rose Tea, Strawberry Compote, Olive Oil Sponge

花語甜心 - 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



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

• 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)

Traditional Beef Tartare, Baby Gem Lettuce

法式傳統牛肉他他、迷你羅馬生菜

French Snails, Garlic Butter, Herbs

法國田螺、蒜蓉牛油、香草

Mediterranean Octopus, Potato Salad, Spicy Mayonnaise 🍷

地中海八爪魚、馬鈴薯沙律、香辣蛋黃醬

Dopff au Moulin, Alsace Riesling 2023 (+HK\$88)

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

Grilled Beef Tenderloin, Heirloom Carrots, Chimichurri 🍷🌱

烤牛柳、原種甘筍、阿根廷青醬

Vidal-Fleury, Cote du Rhone, Grenache, Syrah 2021 (+HK\$88)

OR 或

Confit Duck Leg Pie, Potato Mousseline, Caramelized Onion

法式焗鴨肉批、薯蓉、焦糖洋蔥

Chateau Bel Air, Bordeaux 2022 (+HK\$88)

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 (+HK\$88)

OR 或

Mushroom Risotto, Parmesan, Truffle 🍷

蘑菇意大利飯、巴馬臣芝士、松露

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

雜錦法國芝士拼盤

Blossom

Vanilla Mousse, Tea WG Bain de Rose Tea, Strawberry Compote, Olive Oil Sponge

花語甜心 - 雲呢拿慕絲、玫瑰芬香茶、糖煮士多啤梨、橄欖油海綿蛋糕

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