



# TANGRAM

BISTRO & BAR

## Starter 頭盤

- King Crab leg 帝王蟹腳 248  
Watermelon Compression, Herbs Mayonnaise  
壓製西瓜、香草蛋黃醬
- Mediterranean Octopus 地中海八爪魚 228 **SIGNATURE DISH**  
Potato Salad, Spicy Mayonnaise 馬鈴薯沙律、香辣蛋黃醬
- Seared Foie Gras 香煎鵝肝 198 **SIGNATURE DISH**  
Green Apple, Spinach 青蘋果、菠菜
- Poached Egg, Truffle 水煮蛋, 黑松露 178  
Assorted Mushrooms, Garlic Foam 蘑菇、蒜蓉泡沫
- French Traditional Beef Tartare 法式傳統牛肉他他 178 **SIGNATURE DISH**
- 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 888 **SIGNATURE DISH**  
Select 2 choices of side dish 自選兩款配菜
- Roasted Lamb Rack 烤羊架 578 **SIGNATURE DISH**  
Heirloom Potatoes, Rosemary Jus 原種馬鈴薯、迷迭香汁
- Grilled Beef Tenderloin 烤牛柳 408  
Heirloom Carrots, Chimichurri 原種甘筍、阿根廷青醬
- Roasted Half Chicken 烤雞 (半隻) 388  
Seasonal Vegetables 時令蔬菜
- Boston Lobster, Casarecce 波士頓龍蝦、意大利捲麵 348 **SIGNATURE DISH**  
Lobster Sauce 龍蝦汁
- Confit Duck Leg Pie 法式焗鴨肉批 238  
Potato Mouseline, Caramelized Onion 薯蓉、焦糖洋蔥
- Seabass 海鱸魚 278  
Broccolini, White Wine Sauce 西蘭花苗、白酒汁
- Mushroom Risotto 蘑菇意大利飯 248  
Parmesan, Truffle 巴馬臣芝士、松露

## Side Dish 配菜

- French Fries 薯條 78
- Mashed Potatoes 薯蓉 78
- Seasonal Vegetables 時令蔬菜 78
- Grilled Asparagus 烤蘆筍 78
- Sautéed Mushrooms 炒蘑菇 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 精選甜品 88

## Snacks 小食

- Oscietre Prestige Caviar Platter (30g) 至尊奧賽嘉魚子醬 (30克) 788
- French Cheese Platter from MOF Francois Bourgon 雜錦法國芝士拼盤 388
- Lobster Roll, Guacamole, Lemon Zest 龍蝦卷、牛油果醬、檸檬皮 258
- Iberico Cold Cut Platter 西班牙雜錦凍肉拼盤 208
- Daily from 3:00pm to 10:45pm 每日下午3時至晚上10時45分供應
- Wagyu Beef Slider 和牛牛肉漢堡 168
- Smoked Salmon Blinis, Dill Cream 煙三文魚小圓餅、蒔蘿忌廉 128
- Parisian Ham and Cheese Toastie 烤巴黎火腿芝士三明治 108
- 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  
無乳製品



GLUTEN FREE  
無麩質



VEGETARIAN  
素食



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