



TANGRAM

BISTRO & BAR

Starter 頭盤

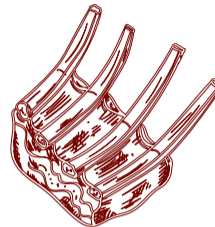
- Pâté en Croûte** SIGNATURE DISH **268**
 法式酥皮凍批
 Foie Gras, Port Wine Jelly, Gherkins, Dijon Mustard
 鵝肝、冰酒啫喱、酸黃瓜、法式芥末醬
- Grilled White Asparagus** **268**
 烤白蘆筍
 Morel, Hollandaise Sauce 羊肚菌、荷蘭醬
- King Crab leg** **248**
 帝王蟹腳
 Watermelon Compression, Herbs Mayonnaise
 壓製西瓜、香草蛋黃醬
- Homemade Salmon Gravlax** **248**
 自家製鹽醃三文魚
 Toasted Brioche, Crème Fraiche, Egg, Shallots, Capers
 法式奶油麵包、酸忌廉、蛋、紅蔥頭、水瓜柳
- Seared Foie Gras** SIGNATURE DISH **198**
 香煎鵝肝
 Green Apple, Spinach 青蘋果、菠菜
- Niçoise Salad** SIGNATURE DISH **188**
 尼斯沙律
 Tuna, French Beans, Boiled Egg, Black Olives, Potatoes,
 Champagne Vinaigrette
 吞拿魚、法邊豆、焗蛋、黑橄欖、薯仔、香檳醋汁
- French Snails** **168**
 法國田螺
 Garlic Butter, Herbs 蒜蓉牛油、香草
- Caesar Salad** **168**
 凱撒沙律
 Gem Lettuce, Bacon, Parmesan 生菜、煙肉、巴馬臣芝士

Soup 湯

- Seafood Veloute** **128**
 海鮮濃湯
- Seasonal Soup** **128**
 時令湯

Main Course 主菜

- Cote de Boeuf (1 Kg) for 2-3 persons** SIGNATURE DISH **888**
 牛肋扒 (1公斤) 2-3位用
 Select 2 choices of side dish 自選兩款配菜
- Roasted Lamb Rack** SIGNATURE DISH **578**
 烤羊架
 Heirloom Potatoes, Rosemary Jus 原種馬鈴薯、迷迭香汁
- Beef Bourguignon** SIGNATURE DISH **388**
 紅酒燴牛肉
 Pearl Onions, Carrots, Mushrooms, Lardon 珍珠洋蔥、甘筍、蘑菇、煙肉
- Roasted Half Chicken** **388**
 烤雞 (半隻)
 Seasonal Vegetables 時令蔬菜
- Boston Lobster, Casarecce** SIGNATURE DISH **348**
 波士頓龍蝦、意大利捲麵
 Lobster Sauce 龍蝦汁
- Pan-seared Cod** **328**
 香煎鱈魚
 Seafood Ragout, Squid Ink Tuile 海鮮濃汁、墨汁脆片
- Caponata Croquette** **168**
 茄子雜菜炸丸子
 Sautéed Mushrooms, Green Pea Puree, Micro Herbs 炒蘑菇、青豆醬、香草苗
- Seafood Spaghetti Arrabiata** **168**
 香辣海鮮蕃茄意粉
 Squid, Prawns, Mussels
 魷魚、鮮蝦、青口



MSC-C-50002
Seafood with this mark comes from an MSC certified sustainable fishery. www.msc.org

Side Dish 配菜

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

Dessert 甜品

- The Honeybee** **108**
 蜜蜂
 Honey Mousse, Lemon Confit, Almond Sponge
 蜜糖慕絲、蜜餞檸檬、杏仁海綿蛋糕
- Chef Ricky's Pastry** **88**
 Chef Ricky 精選甜品

Snacks 小食

- Daily from 3:00pm to 10:45pm
 每日下午3時至晚上10時45分供應
- Oscietre Prestige Caviar Platter (30g)** **788**
 至尊奧賽嘉魚子醬 (30克)
- French Cheese Platter from MOF** **388**
 Francois Bourgon 雜錦法國芝士拼盤
- Lobster Roll, Guacamole, Lemon Zest** **258**
 龍蝦卷、牛油果醬、檸檬皮
- Iberico Cold Cut Platter** **208**
 西班牙雜錦凍肉拼盤
- Wagyu Beef Slider** **168**
 和牛牛肉漢堡
- Smoked Salmon Blinis, Dill Cream** **128**
 煙三文魚小圓餅、蒔蘿忌廉
- Parisian Ham and Cheese Toastie** **108**
 烤巴黎火腿芝士三明治
- Golden Calamari Ring, Tomato Sauce** **108**
 金黃魷魚圈、蕃茄汁
- Fried Mozzarella Stick, Avocado Guacamole** **98**
 炸水牛芝士棒、牛油果醬



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