



TANGRAM
BISTRO & BAR

Sharing Set Menu (for 2 persons)

HK\$1,038

共享餐單 (2 位用)

Choose 2 starters from the below 以下頭盤自選 2 款

Niçoise Salad, Tuna, French Beans, Boiled Egg, Black Olives, Potatoes, Champagne Vinaigrette

尼斯沙律、吞拿魚、法邊豆、烩蛋、黑橄欖、薯仔、香檳醋汁  SIGNATURE DISH

Homemade Salmon Gravlax, Toasted Brioche, Crème fraiche, Egg, Shallots, Capers

自家製鹽醃三文魚、法式奶油麵包、酸忌廉、蛋、紅蔥頭、水瓜柳

Pâté en Croûte, Foie Gras, Port Wine Jelly, Gherkins, Dijon Mustard

法式酥皮凍批、鵝肝、砵酒啫喱、酸黃瓜、法式芥末醬  SIGNATURE DISH

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

Grilled White Asparagus, Morel, Hollandaise Sauce (+HK\$168)

烤白蘆筍、羊肚菌、荷蘭醬

Seafood Veloute

海鮮濃湯

Cave de Lugny Macon-Villages Florieres 2023(+HK\$88)

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

Beef Bourguignon, Pearl Onions, Carrots, Mushrooms, Lardon

紅酒燴牛肉、珍珠洋蔥、甘筍、蘑菇、煙肉  SIGNATURE DISH

Pierre Chainier, Les Calcaires, Loire Valley, Pinot Noir 2023(+HK\$88)

Pan-seared Cod, Seafood Ragout, Squid Ink Tuile

香煎鱈魚、海鮮濃汁、墨汁脆片 

Pierre Chainier, Les Calcaires, Loire Valley, Sauvignon Blanc 2023 (+HK\$88)

Seafood Spaghetti Arrabiata, Squid, Prawns, Mussels

香辣海鮮蕃茄意粉、魷魚、鮮蝦、青口 

Caponata Croquette, Sautéed Mushrooms, Green Pea Puree, Micro Herbs

茄子雜菜炸丸子、炒蘑菇、青豆醬、香草苗 

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

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

雜錦法國芝士拼盤

The Honeybee, Honey Mousse, Lemon Confit, Almond Sponge

蜜蜂、蜜糖慕絲、蜜餞檸檬、杏仁海綿蛋糕

Chef Ricky's Pastry

Chef Ricky 精選甜品

Unlimited NORDAQ fresh still & sparkling water \$30 /person

暢飲 NORDAQ 純淨水與氣泡水 \$30 /位



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



DAIRY FREE
無乳製品



GLUTEN FREE
無麩質



VEGETARIAN
素食

SIGNATURE DISH

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份的餐點

• 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)

Niçoise Salad, Tuna, French Beans, Boiled Egg, Black Olives, Potatoes, Champagne Vinaigrette

尼斯沙律、吞拿魚、法邊豆、焗蛋、黑橄欖、薯仔、香檳醋汁  SIGNATURE DISH

Homemade Salmon Gravlax, Toasted Brioche, Crème fraiche, Egg, Shallots Capers

自家製鹽醃三文魚、法式奶油麵包、酸忌廉、蛋、紅蔥頭、水瓜柳

Pâté en Croûte, Foie Gras, Port Wine Jelly, Gherkins, Dijon Mustard

法式酥皮凍批、鵝肝、砵酒啫喱、酸黃瓜、法式芥末醬  SIGNATURE DISH

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

Grilled White Asparagus, Morel, Hollandaise Sauce (+HK\$168)

烤白蘆筍、羊肚菌、荷蘭醬

Seafood Veloute

海鮮濃湯

Cave de Lugny Macon-Villages Florieres 2023(+HK\$88)

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

Beef Bourguignon, Pearl Onions, Carrots, Mushrooms, Lardon

紅酒燴牛肉、珍珠洋蔥、甘筍、蘑菇、煙肉  SIGNATURE DISH

Pierre Chainier, Les Calcaires, Loire Valley, Pinot Noir 2023(+HK\$88)

Pan-seared Cod, Seafood Ragout, Squid Ink Tuile

香煎鱈魚、海鮮濃汁、墨汁脆片 

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Seafood Spaghetti Arrabiata, Squid, Prawns, Mussels

香辣海鮮蕃茄意粉、魷魚、鮮蝦、青口 

Caponata Croquette, Sautéed Mushrooms, Green Pea Puree, Micro Herbs

茄子雜菜炸丸子、炒蘑菇、青豆醬、香草苗 

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Chef Ricky's Pastry

Chef Ricky 精選甜品

Unlimited Nordaq fresh still & sparkling water \$30 /person

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