



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、砵酒啫喱、酸黃瓜、法式芥末醬
- Homemade Salmon Gravlax** **248**
 自家製鹽醃三文魚
 Sourdough, Crème Fraîche, Egg, Shallot, Capers
 酸種麵包、酸忌廉、蛋、紅蔥頭、水瓜柳
- Foie Gras Torchon** **248**
 法式鵝肝
 Red Wine Poached Pear, Mango Chutney, Toasted Brioche
 紅酒燉梨、芒果醬、法式奶油麵包
- Salad Niçoise** **198**
 尼斯沙律
 Tuna, French beans, Boiled egg, Black Olives, Potatoes,
 Champagne Vinaigrette
 吞拿魚、法國長豆、水煮蛋、黑橄欖、薯仔、香檳醋汁
- Sweet Shrimp Tartare** **198**
 甜蝦他他
 Trout Roe, Lobster Mayonnaise, Granny Smith Apple
 鱒魚子、龍蝦蛋黃醬、澳洲青蘋果
- 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
- Tomato Salad** **168**
 蕃茄沙律
 Tomato Jelly, Pickled Shallots 蕃茄啫喱、醃紅蔥頭

Soup 湯

- Mushroom Cream Soup** **128**
 蘑菇忌廉濃湯 Croutons, Chives 麵包粒、香蔥
- 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
- Grilled Beef Tenderloin** **398**
 烤牛柳
 Pumpkin Puree, Asparagus, Port Wine Sauce 南瓜蓉、蘆筍、砵酒汁
- Roasted Lamb Chop** SIGNATURE DISH **388**
 烤羊扒
 Heirloom Potatoes, Rosemary Jus 原種馬鈴薯、迷迭香汁
- Bordeaux Beef Stew** **368**
 法式燉牛肉
 Carrots, Mushrooms, Mashed Potatoes 甘筍、蘑菇、薯蓉
- Boston Lobster, Casarecce** SIGNATURE DISH **348**
 波士頓龍蝦、意大利捲麵
 Lobster Sauce 龍蝦汁
- Grilled Tiger Prawns** **328**
 烤花竹蝦
 Lemon Parsley Sauce, Side salad 檸檬蕃茜汁、沙律
- Pan-seared Barramundi** **288**
 香煎盲鱈
 Ratatouille, Bouillabaisse Broth 普羅旺斯燉菜、馬賽魚湯
- Chicken Provençal** **268**
 普羅旺斯燉雞
 Capers, Olives, Cherry Tomatoes, Herbs de Provence 酸豆、橄欖、蕃茄、普羅旺斯香草
- Grilled Marinated Squid** **268**
 烤醃魷魚
 Fennel Salad, Meunière sauce 茴香沙律、法式牛油檸檬汁
- Orzo Risotto** **198**
 燴米形意粉
 Butternut Puree, Seasonal Vegetables, Aged Balsamic Vinegar
 奶油南瓜蓉、時令蔬菜、陳年黑醋

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

- Orange** **108**
 香橙蛋糕
 White Chocolate Cream, Orange Compote, Sable Biscuits
 白朱古力忌廉、糖煮香橙、法式餅乾
- 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

- French Cheese Platter from MOF Francois Bourgon** **388**
 雜錦法國芝士拼盤
- Iberico Cold Cut Platter** **208**
 西班牙雜錦凍肉拼盤
- Wagyu Beef Slider** **168**
 和牛牛肉漢堡
- Potato Chips, Sour Cream, Salmon Roe** **168**
 薯片、酸忌廉、三文魚子
- Cod Croquette, Aioli** **148**
 鱈魚可樂餅、香蒜蛋黃醬
- Chicken Wing Stuffed with Fried Sticky Rice** **128**
 糯米釀雞翼
- Shrimp Toast, Thai Spicy Sauce** **128**
 蝦多士、泰式辣醬
- Crispy Calamari, Sweet Chilli Sauce** **128**
 酥炸魷魚、甜辣醬
- Parisian Ham & Cheese Toastie** **108**
 烤巴黎火腿芝士三明治
- 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

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