



TANGRAM

BISTRO & BAR

Chef 's Tasting Menu

總廚品味餐單

Chef Him Chong - Story of Complex Executive Chef

Him Chong, our Complex Executive Chef, born in Hong Kong before honing his craft early in Sydney, Australia. With more than two decades of fine dining experience across luxurious, award-winning hotels in Melbourne, Perth, Taiwan, Beijing, Shanghai, and beyond, he is celebrated for refined craftsmanship and creative flair.

Beyond mastering the techniques of modern French cuisine, Chef Him's creations reveal a distinctive modern twist. His culinary vision focuses on crafting interactive, multi-sensory dining experiences designed to captivate the palate and linger in memory. For him, cuisine bridges cultures — fueling innovation that elevates local dining with passion and heart.

莊耀謙 – 酒店行政總廚故事

新任酒店行政總廚莊耀謙莊總廚出生於香港，早年在澳洲悉尼精進廚藝，擁有超過二十年的餐飲行業經驗，他曾於澳洲墨爾本、伯斯、台灣、北京及上海等地的頂級酒店掌勺，以精湛廚藝及創意風格享譽業界。

除了精通現代法國料理技巧，莊總廚亦擅長以時令食材與細膩層次演繹靈感，其創作結合現代料理風格，反映出他的多元背景及豐厚資歷。他將為賓客呈獻多感官的用餐體驗，造就縈繞記憶的風味。

秉持「料理是文化橋樑」的信念，莊總廚將持續探索環球風味，
以創意、創新及真摯熱誠昇華美食故事。

Chef Him's Tasting Menu

Chef Him 品味餐單

Chef's Amuse Bouche
主廚開胃小點



Sweet Shrimp Tartare, Trout Roe, Lobster Mayonnaise, Granny Smith Apple

甜蝦他他、鱒魚子、龍蝦蛋黃醬、澳洲青蘋果



Foie Gras, Candied Ginger, Preserved Lemon, Espresso
鵝肝、薑糖、醃檸檬、濃縮咖啡



Lobster Consommé, Bamboo Shoot, Chives
龍蝦清湯、竹筍、香蔥

Australian beef Tenderloin, Pumpkin Puree, Asparagus, Port Wine Sauce
澳洲牛柳、南瓜蓉、蘆筍、砵酒汁



Flambé Chocolate Brownie, Crumble, Chocolate Ganache

火焰朱古力布朗尼、脆餅、朱古力忌廉醬

HK\$ 698

• 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