



TANGRAM
BISTRO & BAR

Starter 頭盤

Pâté en Croûte **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 **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 **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 **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 Cod **288**

香煎鱈魚

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

French Fries **78**

薯條

Mashed Potatoes **78**

薯蓉

Seasonal Vegetables **78**

時令蔬菜

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