



TANGRAM

BISTRO & BAR

Starter 頭盤

Homemade Salmon Gravlax **248**
自家製鹽醃三文魚
Sourdough, Crème Fraiche, Egg, Shallot, Capers
酸種麵包、酸忌廉、蛋、紅蔥頭、水瓜柳

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

Nicoise Salad **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

Hokkaido Scallop Ceviche **188**
柑橘汁醃北海道帶子 **SIGNATURE DISH**
Trout Roe, Lime Vinaigrette
鱒魚子、青檸油醋汁

Pan-seared Foie Gras **188**
香煎鵝肝
Candied Ginger, Preserved Lemon, Espresso
薑糖、醃檸檬、濃縮咖啡

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

Classic Lobster Bisque **148**
經典龍蝦湯

Seasonal Soup **128**
是日餐湯

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

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

Boston Lobster, Casarecce **348**
波士頓龍蝦、意大利捲麵
Lobster Sauce 龍蝦汁

Grilled Kuruma Shrimp **328**
烤花竹蝦
Lemon Parsley Sauce, Side salad 檸檬蕃茜汁、沙律

Angus Sirloin Steak au Poivre **328**
法式黑椒安格斯西冷牛扒
Seasonal Vegetables, French Fries, Cognac Pepper Sauce 烤時令蔬菜、薯條、干邑胡椒汁

Australian Mussels, White Wine Sauce **288**
白酒煮澳洲青口
French Fries 薯條

Pan-seared Seabass Fillet **268**
香煎鱸魚柳
Roasted Seasonal Vegetables, Lemongrass Beurre Blanc 烤時令蔬菜、香茅白酒奶油汁

Grilled Marinated Squid **268**
烤醃魷魚
Fennel Salad, Meunière sauce 茴香沙律、法式牛油檸檬汁

Ocean Pearl Risotto **228**
燴珍珠意大利飯
USA Rice, Mussels, Prawns, Scallops, Cheese Foam 美國珍珠米、青口、蝦、帶子、芝士泡沫

Baked Eggplant Lasagna **188**
焗茄子千層麵
Crispy Cheese, Capsicum Coulis 香脆芝士、甜椒醬汁

Dessert 甜品

Mille Feuille **108**
法式千層酥
USA Rice Custard Cream, Strawberry Compote
美國珍珠米吉士醬、草莓果醬

Chef Ricky's Pastry **98**
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

Cod Croquette, Aioli **148**
炸鱈魚球、香蒜蛋黃醬

Chicken Wing Stuffed with Fried Sticky Rice **128**
糯米釀雞翼

Golden Calamari Ring, Tomato Sauce **108**
金黃魷魚圈、蕃茄汁

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