



TANGRAM
BISTRO & BAR

French Fusion Gastronomy Set Dinner 法式美饌晚餐

3 courses (1 Starter, 1 Main course, 1 Dessert) HK\$328

3 道菜 (自選 1 款頭盤、主菜及甜品)

4 courses (2 Starters, 1 Main course, 1 Dessert) HK\$388

4 道菜 (自選 2 款頭盤、1 款主菜及甜品)

Caesar Salad, Smoked Salmon, Bacon, Parmesan

凱撒沙律、煙三文魚、煙肉、巴馬臣芝士

Seasonal Soup

是日餐湯

French Snails, Garlic Butter, Herbs

法國田螺、蒜蓉牛油、香草

Hokkaido Scallop Ceviche, Trout Roe, Lime Vinaigrette (+HK\$68)

SIGNATURE DISH

柑橘汁醃北海道帶子、鱒魚子、青檸油醋汁

Angus Sirloin Steak au Poivre, French Fries, Cognac Pepper Sauce (+HK\$68)

SIGNATURE DISH

法式黑椒安格斯西冷牛扒、薯條、干邑胡椒汁

Pan-seared Seabass Fillet, Roasted Seasonal Vegetables, Lemongrass Beurre Blanc



香煎鱸魚柳、烤時令蔬菜、香茅白酒奶油汁

Ocean Pearl Risotto, USA Rice, Mussels, Prawns, Scallops, Cheese Foam

燴珍珠意大利飯、美國珍珠米、青口、蝦、帶子、芝士泡沫

Baked Eggplant Lasagna, Crispy Cheese, Capsicum Coulis



焗茄子千層麵、香脆芝士、甜椒醬汁

Mille Feuille, USA Rice Custard Cream, Strawberry Compote

法式千層酥、美國珍珠米吉士醬、草莓果醬

OR 或

Chef Ricky's Pastry

Chef Ricky 精選甜品

Selected Wine +HK\$138 / 2 glasses; +HK\$198 / 3 glasses

精選餐酒每 2 杯 +HK\$138; 每 3 杯 +HK\$198

Unlimited BE WTR still & sparkling water \$30 /person

暢飲 BE WTR 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

• 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