

BriKetenia

Tasting Menu

Amuse Bouche

餐前小食

Scallop Carpaccio

smoked eel, crouton, green apple, shiso salt

生帶子薄片伴煙燻鰻魚、香脆麵包粒、青蘋果、紫蘇鹽

Foie Gras & Leek Ravioli

lime, ginger, mushroom bouillon

鵝肝大蒜意大利雲吞伴青檸、薑、磨菇濃湯

Grill Langoustine

Sweet corn puree, asparagus

淡水龍蝦伴粟米蓉、鮮蘆筍

Beef Rossini

beef tenderloin, pan fried foie gras, mashed potato, truffle beef juic

(extra shaved black truffle add \$200)

頂級牛柳伴香煎鵝肝、薯蓉、黑松露牛肉汁

(額外黑松露加 \$200)

BriKetenia Delight

特式甜品

Petit Fours

法式小甜點

Coffee or Tea

咖啡或茶

\$588 per Person

每位\$588

All prices are subject to 10% service charge
Please let us know if you have any food allergies