

Takeaway Offer

(until 31st Mar 2021)

Complimentary gift of
2 pcs Petits Gâteaux or 4 pcs Macaron
for any spending of HK\$ 500 or above

Takeaway Menu – All Day Breakfast

外賣自攜餐單 – 全日早餐

(Available Time 供應時間: Mon – Fri 08:00 – 18:00 | Sat, Sun & PH 09:00 – 18:00)

EGG BENEDICT AND OTHER EGG BREAKFAST 傳統英式水煮蛋伴英式鬆餅及其他蛋類早餐

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|---|---|-------------------------|
| 1 | FLORENTINE
two poached eggs and sautéed spinach on homemade muffin with hollandaise sauce
水煮蛋及炒菠菜 配自家製英式鬆餅及蛋黃醬汁 | \$ 130 |
| 2 | SALON DE THÉ STYLE
two poached eggs with your choice of bacon or ham on homemade muffin with hollandaise sauce
水煮蛋及自選煙肉 / 火腿配自家製英式鬆餅及蛋黃醬汁 | \$ 140 |
| 3 | ROYALE
two poached eggs and smoked salmon on homemade muffin with hollandaise sauce
水煮蛋及煙三文魚 配自家製英式鬆餅及蛋黃醬汁 | \$ 150 |
| 4 | TWO EGGS (pan-fried / scrambled / poached / boiled)
served with mixed green salad and cherry tomatoes
鮮雞蛋(兩隻)(煎蛋 / 炒蛋 / 水煮蛋 / 焗蛋) 配時令蔬菜沙律及車厘茄
EXTRA SIDES 自選配料
veal sausage 牛仔腸 / pork sausage 豬肉腸 / bacon 煙肉 / ham 火腿 / mushroom 蘑菇
avocado 牛油果 | \$ 88
\$ 30
\$ 40 |

BREAKFAST CEREAL 穀麥早餐

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| 1 | Homemade Granola 自家製燕麥乳酪 | \$ 80 |
| 2 | Homemade Muesli 自家製乾果麥片 | \$ 80 |

CRISPY POCKET 香脆三文治

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|---|---|--------|
| 1 | Tuna confit with tomato confit and emmental cheese
秘製吞拿魚,蕃茄及瑞士芝士 | \$ 105 |
| 2 | Ham and cheese << Parisien Style >>
法式火腿及芝士 | \$ 105 |
| 3 | Chicken with mozzarella cheese, tomato confit and basil
雞肉水牛芝士,蕃茄及羅勒 | \$ 105 |
| 4 | Avocado and scarmoza cheese
牛油果及意大利芝士 | \$ 100 |

Takeaway Menu

外賣自攜餐單

(每日供應時間 available daily from 11:00 – 19:00)

HOT AND COLD APPETIZERS 頭盤

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|---|---|--------|
| 1 | Traditional French onion soup with cheese gratin
傳統法式洋蔥湯配烤焗芝士 | \$ 165 |
| 2 | Sweet corn soup "velouté" with king crab and chives
玉米濃湯配皇帝蟹及香蔥 | \$ 165 |
| 3 | Fresh tomato and Mozzarella salad with olive oil and basil oil
蕃茄水牛芝士沙律 | \$ 200 |
| 4 | Alaska king crab salad with avocado, tomato and truffle dressing
皇帝蟹沙律伴牛油果及蕃茄配黑松露汁 | \$ 395 |

MAIN 主菜

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| 1 | Iberico pork rib with mashed potato or French fries and classic charcutière sauce
伊比利豬扒配傳統醬汁及馬鈴薯蓉或薯條 | \$ 290 |
| 2 | Roasted chicken and "grenaille" potatoes
法式香草烤雞配馬鈴薯 | \$ 240 |
| 3 | Peppered beef tenderloin with mashed potato (preparation time 20 minutes)
香烤黑椒牛柳配馬鈴薯蓉 (需時二十分鐘) | \$ 310 |
| 4 | Lamb cutlets with mashed potato or French fries
羊架配馬鈴薯蓉或薯條 | \$ 290 |
| 5 | Penne or spaghetti with tomato and basil
鮮茄羅勒葉配意大利長通粉或意大利麵 | \$ 220 |
| 6 | Coquillettes with truffle, ham and cheese gratin
芝士火腿黑松露通心粉 | \$ 200 |
| 7 | Lobster risotto with Parmesan cheese and diced artichokes
龍蝦意大利飯配巴馬臣芝士及朝鮮薊 | \$ 290 |
| 8 | Chicken burger with cheese, French fries and tartar sauce
雞肉芝士漢堡配薯條及他他汁 | \$ 245 |
| 9 | Cheese burger with Kagoshima beef and French fries
鹿兒島和牛芝士漢堡配薯條 | \$ 245 |
| 10 | The French Club with ham, cheese, egg, avocado and tomato, with your choice of truffle or honey mustard mayonnaise. Served with salad and French fries (preparation time 20 minutes)
法式三文治伴沙律及薯條配自選黑松露或蜜糖芥末蛋黃醬 (需時二十分鐘) | \$ 240 |

TAKEAWAY TWO COURSE SET MENU 外賣自選套餐**APPETIZER 頭盤 (選擇一款)***Chef's daily special salad* 廚師精選沙律 /*Mixed green salad with fresh tomato* 鮮茄雜菜沙律 /*Caesar salad* 凱撒沙律 /*Traditional French onion soup with cheese gratin* 傳統法式洋蔥湯配烤焗芝士 /*Sweet corn "velouté"* 香濃玉米湯 / *Soup of the day* 是日精選湯**MAIN 主菜**

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| 1 | CHOICE OF SANDWICH 精選三文治
(tuna fillet / chicken & avocado / ham & camembert / ox tongue / beef fillet)
(吞拿魚 / 雞肉及牛油果 / 金文畢芝士及火腿 / 牛舌及雞蛋 / 牛柳) | \$ 148 |
| 2 | CHOICE OF CRISPY POCKET 精選香脆三文治
(avocado and scarmoza cheese / tuna and emmental cheese / ham and cheese << parisien style >> /
chicken with mozzarella)
(牛油果及意大利芝士 / 吞拿魚及瑞士芝士 / 法式火腿及芝士 / 雞肉及水牛芝士) | \$ 148 |
| 3 | CHOICE OF BURGER 精選漢堡
(chicken burger with cheese / cheese burger with Kagoshima beef)
(雞肉芝士漢堡 / 鹿兒島和牛芝士漢堡) | \$ 288 |
| 4 | CHOICE OF PASTA WITH FRESH TOMATO AND BASIL 精選意粉
(penne / gluten free penne / spaghetti)
長通粉 / 不含麩質長通粉 / 意大利麵 | \$ 268 |
| 5 | CHOICE OF SIGNATURE MEAT 精選肉扒
(peppered beef tenderloin / lamb cutlets / Iberico pork rib)
(香烤黑椒牛柳 / 羊架 / 伊比利豬扒) | \$ 348 |

ADDITIONAL CHOICE: SPECIAL PRICE FOR ANY PURCHASE FROM TAKEAWAY MENU 以優惠價錢追加選擇**SIDE DISH**

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| 1 | Mixed green salad 雜菜沙律 | \$ 45 |
| 2 | French fries 炸薯條 | \$ 45 |
| 3 | Homemade mashed potato 馬鈴薯蓉 | \$ 45 |

DESSERT

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| 1 | Homemade daily cake 自家製蛋糕 | \$ 45 |
| 2 | Freshly baked madeleine cake (6 pcs) 新鮮焗製馬德蓮貝殼蛋糕 (六件) | \$ 98 |

DRINK

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| 1 | Freshly squeezed fruit juice 鮮榨果汁
(orange / grapefruit / green apple / carrot / watermelon / 2 choice of mixed juice) | \$ 45 |
| 2 | Soft drink or mineral water 汽水或礦泉水 | \$ 45 |
| 3 | House blended coffee (s) or fine selection of tea 咖啡或茶 | \$ 45 |