



BISTRO LA BAIE

FESTIVE FEAST



\$408

Per Person 每人

STARTERS 頭盤

Choose One 選一

Salmon & Tuna Carpaccio

mascarpone dill cream, caviar, limonette dressing,
black charcoal salt

三文魚吞拿魚薄片刺身、意大利軟芝士刁草忌廉，魚子醬，檸檬醬，黑炭鹽

OR

Baked Escargot

butter, roasted garlic, parsley, lemon zest, sourdough toast
法式焗田螺、牛油，烤大蒜，蕃茜，檸檬皮，酸種麵包多士

Add On Oyster

(add \$52 per piece) (每隻加\$52)

crab roe, caviar pearls, dill oil
生蠔、蟹籽，魚子醬，刁草油

MAIN 主菜

Choose One 選一

Seabass Fillet "Au Pistou"

sauteed vegetables, potatoes & lobster foam, black truffle
海鱸魚柳、炒雜菜，薯仔龍蝦泡沫，黑松露

OR

Tagliarini With Chestnut Caviar Girolles

sous vide egg, girolles mushrooms, pecorino, champagne cream sauce
雞油菌栗子扁意粉、魚子醬，溫泉蛋，雞油菌，佩克里諾羊奶芝士，香檳奶油醬

OR

Tournedo Au Foie Gras (add \$100)

beef tenderloin, foie gras, white asparagus, onion puree, bordelaise sauce
牛柳配鵝肝 (加\$100)、白蘆筍，洋葱蓉，波爾多醬

DESSERT 甜品

Choose One 選一

(add \$58)

Strawberry & Watermelon Tartare With Mango Ice Cream

士多啤梨西瓜他他配芒果雪糕

OR

Dark Chocolate Cake

chantilly, cappuccino ice cream
法式黑朱古力蛋糕、忌廉，牛奶咖啡雪糕



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Photo for reference only
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