

seasons

~ « L'ÉCHAPPÉE GOURMANDE » ~

SAVOURIES

WHITE ASPARAGUS

Panna Cotta and fresh cherry tomato Coulis
白蘆筍配奶凍及小番茄汁

TASMANIAN SALMON

Tartare with black Avruga pearls
三文魚他他配黑珍珠

SWEET GREEN PEA

Velouté on light onion custard and cardamom
青豆湯配洋蔥醬

“CROQUE-MONSIEUR”

with prawns & spiced Béchamel sauce
芝士蝦肉多士

DUCK FOIE GRAS

As shaving on “Pissaladière-Style” cracker
鴨肝片洋蔥餅乾

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PASTRIES

“FONDANT AU CHOCOLAT”

Soft-centered chocolate sponge cake
朱古力海棉蛋糕

“MACARON”

Traditional & seasonal macaroon
傳統法式杏仁餅

“CANNELES”

Caramelized & rum flavored classic French pastry
法式焦糖罌酒蛋糕

“CHEESE CAKE”

New-York style
芝士蛋糕

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HOMEMADE SCONES

Traditional recipe with raisins, served with clotted cream and jam
傳統提子鬆餅，配忌廉及果醬