

L'ENDROIT
OÙ IL FAUT ÊTRE



A La Carte

FRUIT DE MER
海鮮拼盤選擇



Daily Selection of Oysters

mignonette, lemon
精選生蠔、木犀草醋汁、檸檬

98 | 178 | 238
2pcs隻 | 4pcs隻 | 6pcs隻

Seafood Platter

oyster, whelk, mussel, clam,
tiger prawn, crab claw
海鮮拼盤、生蠔、螺、青口、蜆、
虎蝦、蟹鉗

588

SANDWICHES

三文治

Croque Monsieur 138

[sunny side egg add \$10]

ham, raclette cheese, sourdough
法式火腿芝士三明治、酸麵包(加大太陽蛋\$10)

Duck Confit "Tartine" 178

Sandwich

brie cheese, guacamole, caramelized onion,
fries
慢煮鴨腿三明治、布里芝士、牛油果醬、焦糖
洋蔥、薯條

Wagyu Beef Burger 198

melted cheese, caramelized onion,
gherkins, fries
和牛芝士漢堡、焦糖洋蔥、醃青椒、薯條

STARTERS

前菜

French Onion Soup [V] 90

gruyère cheese
法式洋蔥湯、瑞士格魯耶爾芝士

Mediterranean Trio Dip [V] 138

hummus, baba ghanouj, tapenade, sourdough
地中海風味沾醬、鷹嘴豆蓉、烤茄子蓉、橄欖醬、酸麵包

Baked Camembert [V] 155

rosemary, honey & figs, sourdough
焗金文拔芝士、迷迭香、蜜糖、無花果(素)

Caesar Salad 128

crispy pancetta, anchovy dressing
脆煙肉生菜沙律、鯷魚汁

Burratina Tomato Salad [V] 158

水牛芝士番茄沙律(素)

Salade Nicoise 178

seared yellow fin tuna, egg, tomato, olives,
house vinaigrette dressing
香煎黃鱸吞拿魚沙律、烩蛋、蕃茄、橄欖、香醋

Foie Gras Terrine 208

fig jam, sourdough
鴨肝醬、無花果醬、酸麵包

Hokkaido Scallop Crudo 168

avocado, citrus dressing
法式北海道帶子刺身、牛油果、柚子醋

Beef Tartare (100g) 188

black angus beef, sourdough
黑安格斯牛肉他他(100g)、酸麵包

Make it a Main served with fries, sourdough \$228(150g)
轉主菜配薯條、酸麵包\$228(150克)

Mussels 168

white wine, garlic, shallots, parsley cream, sourdough
白酒煮青口、蒜、蔥、番茜忌廉、酸麵包

Make it a Main served with fries, sourdough \$248
轉主菜配薯條、酸麵包\$248

Butter Fried Frog Leg (6pcs) 148

garlic and chilli, harrisa sauce
法式蒜辣田雞腿(6隻)、哈里薩辣醬

Roasted Bone Marrow 248

escargot, parsley garlic butter crumbs
烤骨髓、法式田螺、番茜蒜香牛油麵包碎

Charcuterie Board for Two 238

La Baie's Cheese Selection with
parma ham, salami's, black & green olive
雜錦冷肉芝士拼盤(二人份)、
La Baie特選芝士伴巴馬火腿、莎娜美腸、橄欖

Oeuf "Deviled Eggs" Mayo (3pcs) 108

truffle, crab roe, parsley, breadcrumbs
法式蛋黃醬釀半切烩蛋(3件)、松露、蟹籽、番茜、麵包糠

Mini Beef Burger (3pcs) 148

pickle, onion jam, truffle mayo
迷你牛肉漢堡(3件)、醃青瓜、洋蔥醬、松露蛋黃醬

Calamari Fritti 148

garlic mayo
酥炸魷魚圈、蒜蓉蛋黃醬

MAIN

主菜

French Carbonara 178

smoked pancetta, linguine, creamy cheese sauce
法式卡邦尼扁意粉、煙肉、忌廉芝士汁

Forest Mushroom Mustard Barley Risotto 178

black truffle foam
雜菌燴芥末蕙米飯、黑松露泡沫

Seafood Ragout 218

squid, clams, tiger prawn with "bouillabaisse sauce"
fregola pasta
海鮮馬賽魚湯、珍珠意粉

Fish & Chips "Poisson Et Frites" 198

tartar sauce, fries, mixed salad
炸魚薯條、他他醬、雜菜沙律

Baked Halibut 248

clam, butter milk, edamame, lyonnaise potatoes
焗比目魚、蜆、牛油汁、毛豆、法式炸薯仔

Grilled Octopus 258

lyonnaise potatoes, eggplant hummus, n'duja
烤八爪魚、法式炸薯仔、茄子蓉、辣肉醬

Seared "Three Yellow" Chicken 198

mustard barley rice & black truffle chicken foam
香煎"三黃雞"、芥末蕙米飯、黑松露雞湯泡沫

Iberico Pork Secreto [served medium] 248

potato aligot, padron peppers, mixed salad
烤豬腩肉(半熟)、芝士薯蓉、西班牙辣椒、雜菜沙律

Wagyu Beef Cheek Bourguignon [GF] 268

potatoe aligot with fried shallots
法式紅酒燉和牛頰肉、芝士炸蔥薯蓉

Savor Chef Daily Specail 'Market 'Price

ask you server
品嚐主廚每日精選、詢問服務員

Choose **BLB STEAK FRITES** [GF]

Bavette (Flank) 298 or Rib Eye 378 or Tenderloin 398

served with fries and baked garlic

牛腹扒 298 或肉眼牛扒 378 或牛柳 398、薯條、烤蒜

Choice of Sauce : chimichurri or poivre sauce
醬汁選擇：阿根廷青醬或胡椒醬

SIDE & SALAD

配菜及沙律

Classic Green Salad [V] 58

french vinaigrette
經典雜菜沙律、法式油醋汁(素)

Fries [V] 58

薯條(素)

Roasted Baby Carrot & Kale [V] 68

honey butter glaze
烤甘荀羽衣甘藍、蜂蜜牛油醬(素)

Beer Sautéed Mushroom 92

and Broccolini [V]
啤酒炒蘑菇西蘭花(素)

Potatoes Aligot with Fried Shallots [V] 58

芝士炸蔥薯蓉(素)

KIDS MENU

兒童餐單(配雪糕)

All Meals Include Ice Cream

*Kids 10 And Under *小童需10歲以下

Select One Item 任選以下一款

Tomato Cream linguini 78
蕃茄忌廉扁意粉

Mini Burger With Fries 78
迷你牛肉漢堡、薯條

Fish & Chips "Poisson Et Frites" 78
炸魚薯條

Dessert
甜品

Opera "Gâteau" Cake 98

chocolate sauce, berries, ice cream
歌劇蛋糕、朱古力醬、雜莓、雪糕

Red Fruit Charlotte Cake 88

紅果夏洛特蛋糕

Crepes Suzette chantilly, biscoff crumble 88

法式橙酒可麗餅、忌廉、金寶脆脆

Chocolate Banana Crepes 88

70% chocolate sauce & vanilla cream
香蕉可麗餅、70%朱古力醬、雲呢拿忌廉

Classic Crème Brûlée 88

法式焦糖燉蛋

La Baie's Cheese Selection fig jam, sourdough 88

'La Baie精選芝士、無花果醬、酸麵包

Daily Selection of Ice Cream & 35

Frozen Yogurt Sorbet

是日精選雪糕、雪葩(每球\$35)

[B] Signature Dish 廚師推介 **[V]** Vegetarian 素 **[GF]** Gluten Free 無麩質

*Subject to 10% 'Service Charge' 另收加一服務費

Mar 24



BAR SNACK

BLB 配酒小食

Order a delicious Snack to go with your Refreshing Beverage

享用美味小食，搭配你喜愛的清爽飲料！

Crispy Candied Walnut 48

脆糖漬合桃

Crispy Fries 58

脆香料薯條

Marinated Mix Olives 68

醃製橄欖

Mini Duck Confit And Toast (3pcs) 98

迷你油封鴨腿多士(3片)

Oeuf "Deviled Eggs" Mayo (3pcs) 108

truffle, crab roe, parsley, breadcrumbs

法式蛋黃醬釀半切焗蛋 (3件)、松露、蟹籽、番茜、麵包糠

Mediterranean Trio Dip [V] 138

hummus, baba ghannouj, tapenade, sourdough

地中海風味沾醬、鷹嘴豆蓉、烤茄子蓉、橄欖醬、酸麵包

Butter Fried Frog Leg (6pcs) 148

garlic and chilli, harrisa sauce

法式蒜辣田雞腿配哈里薩辣醬(6隻)

Mini Beef Burger (3pcs) 148

pickle, onion jam, truffle mayo

迷你牛肉漢堡 (3件)、醃青瓜、洋葱醬、松露蛋黃醬

Calamari Fritti 148

garlic mayo

酥炸魷魚圈、蒜蓉蛋黃醬

Baked Camembert [V] 155

rosemary, honey & figs, sourdough

焗金文拔芝士、迷迭香、蜜糖、無花果(素)

Mussels (1/2lbs) 168

white wine, garlic, shallots, parsley cream, sourdough

白酒煮青口(半磅)、蒜、蔥、番茜忌廉、酸麵包

Foie Gras Terrine 208

fig jam, sourdough

鴨肝醬、無花果醬、酸麵包

Charcuterie Board for Two 238

La Baie's Cheese Selection with

parma ham, salami's, black & green olive

雜錦冷肉芝士拼盤(二人份)、'La Baie'特選芝士伴巴馬火腿、莎娜美腸、橄欖