



With a picturesque waterfront view and a refreshing ocean breeze

STARTERS

前菜

Add Fresh truffle to any dish for \$40 (10 grams) 添加新鮮意大利松露到任何菜式只需加\$40 (10克)

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)

French Onion Soup 90
gruyère cheese
法式洋蔥湯、瑞士格魯耶爾芝士 (素)

Mediterranean Trio Dip 138
hummus, baba ganoush, tapenade, sourdough
地中海風味沾醬、鷹嘴豆蓉、烤茄子蓉、
橄欖醬、酸麵包 (素)

Baked Camembert 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 158
水牛芝士番茄沙律 (素)

Salade Nicoise 178
seared yellow fin tuna, egg, tomato, olives,
house vinaigrette dressing
香煎黃鱈吞拿魚沙律、烩蛋、蕃茄、橄欖、香醋

Pan-Seared Foie Gras 218
fig jam, fresh fig, sourdough
香煎鴨肝、無花果醬、新鮮無花果、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

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 2 238
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, garlic mayo
迷你牛肉漢堡(3件)、醃青瓜、洋蔥醬、
蒜蓉蛋黃醬

Calamari Fritti 148
garlic mayo
酥炸魷魚圈、蒜蓉蛋黃醬

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

BLB STEAK FRITES

served with
fries and baked garlic
薯條、烤蒜

Bavette (Flank) 牛腹扒 298

or

Rib Eye 肉眼牛扒 378

or

Tenderloin 牛柳 398

Add to your steak 額外加配：
Pan-Seared French Foie Gras

[50 grams] \$158

香煎鴨肝(50 克) 加\$158

Choice of Sauce
chimichurri or black pepper sauce
醬汁選擇：阿根廷青醬或黑胡椒醬

SIGNATURE COCKTAILS

招牌雞尾酒

Boulevardier

bourbon, campari, vermouth, soda water

Cucumber Gimlet

gin, lime juice, cucumber

French 75

gin, prosecco, lemon juice

Glass

88

Happy
Hour

68

MAIN 主菜

Add Fresh truffle to any dish for \$40 (10 grams) 添加新鮮意大利松露到任何菜式只需加\$40 (10克)

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
Barley Risotto** 178
black truffle foam
雜菌燴蕙米飯、黑松露泡沫

**Fish & Chips
“Poisson Et Frites”** 198
tartar sauce, fries, mixed salad
炸魚薯條、他他醬、雜菜沙律

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

**Seared “Three Yellow”
Chicken** 198
barley rice & black truffle foam
香煎“三黃雞”、蕙米飯、黑松露泡沫

Seafood Ragout 218
squid, clams, mussels, tiger prawn with
“bouillabaisse sauce” fregola pasta
海鮮馬賽魚湯、珍珠意粉

Duck leg Confit 228
lentils, sausage
油封鴨腿、扁豆、香腸

Baked Halibut 248
clam, buttermilk, edamame, lyonnaise
potato
焗比目魚、蜆、牛油汁、毛豆、法式炸薯仔

**Iberico Pork
Secreto [served medium]** 248
potato aligot, padron peppers, mixed salad
烤豬腩心肉(半熟)、芝士薯蓉、西班牙辣椒、
雜菜沙律

Grilled Octopus 258
lyonnaise potato, eggplant hummus, n'duja
烤八爪魚、法式炸薯仔、茄子蓉、辣肉醬

**Wagyu Beef Cheek
Bourguignon** 268
potato aligot with fried shallots
法式紅酒燉和牛頰肉、芝士炸蔥薯蓉

Seafood Paella for 2 468
tiger prawn, mussels, clams, squid
西班牙海鮮飯、虎蝦、青口、蜆、魷魚

Savor Chef Daily Special ^{Market}
ask your server ^{Price}
品嚐主廚每日精選、詢問服務員 時價

SIDE & SALAD 配菜及沙律

Classic Green Salad . . 58
french vinaigrette
經典雜菜沙律、法式油醋汁 (素)
**Potato Aligot with
Fried Shallots** 58
芝士炸蔥薯蓉 (素)

Fries 58
薯條 (素)
**Roasted Baby Carrot
& Kale** 68
honey butter glaze
烤甘荀羽衣甘藍、蜂蜜牛油醬 (素)

**Sautéed Mushroom and
Broccolini** 92
啤酒炒蘑菇西蘭花 (素)

KIDS MENU 兒童餐單 \$78

All Meals Include Ice Cream or Juice / Soft Drink

配雪糕或果汁/汽水

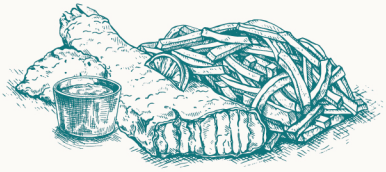
*Kids 10 And Under *小童需10歲以下

Select One Item 任選以下一款

Tomato Cream linguine 蕃茄忌廉扁意粉

Mini Burger With Fries 迷你牛肉漢堡、薯條

Fish & Chips “Poisson Et Frites” 炸魚薯條





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 Fries 58
脆香料薯條

Marinated Mix Olives 68
醃製橄欖

(B&B) 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
法式蛋黃醬釀半切烔蛋(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

(B&B) 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, garlic mayo
迷你牛肉漢堡(3件)、醃青瓜、洋蔥醬、蒜蓉蛋黃醬

Calamari Fritti 148
garlic mayo
酥炸魷魚圈、蒜蓉蛋黃醬

Baked Camembert [V] 155
honey & figs, sourdough
焗金文拔芝士、蜜糖、無花果、酸麵包(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

Pan Seared Foie Gras 218
fig jam, fresh fig, sourdough toast
香煎鴨肝、無花果醬、新鮮無花果、酸麵多士

Beef Tartare 228
black angus beef, fries, sourdough toast
黑安格斯牛肉他他、薯條、酸麵多士

(B&B) 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