



♥ AMOUR À LA BAIE ♥

\$538 PER PERSON 每位

(minimum 2person兩位起)

Join us for the month of LOVE and experience this Romantic Rendezvous of passionate flavours.

邀請您在愛的月份，與我們體驗這場浪漫的味覺約會

Add On of Gourmet Extras 額外美食

Peachy Oyster Bliss 每隻 \$55per pc

peach lemon foam with caviar pearls
蜜桃風味生蠔、蜜桃檸檬泡沫，珍珠魚子醬

Rustic Pork Pâté en Croûte & Pistachio \$98

gherkin, mix salad
法式傳統酥皮開心果凍肉派、酸瓜，雜菜沙律

Romantic Starter 浪漫頭盤

Choose One 選一

Mille-feuille Beef Tartare & Potato

black truffle, red cabbage puree, watercress
法式生牛肉他他干層薯仔、黑松露，紅椰菜茸，西洋菜

OR

Beetroot Soup [V]

potato, celery, cucumber, feta cheese, basil
紅菜頭湯(素)、薯仔，西芹，青瓜，菲達芝士，羅勒

OR

Baked Escargot

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

Passionate Entrées 激情主菜

Choose One 選一

Parisian Mushroom Ragù Pasta with French Truffle [V]

paccheri pasta, caramelized onion, parmesan
法式蘑菇松露意大利寬管麵(素)、焦糖洋蔥，巴馬臣芝士

OR

Halibut & Tiger Prawn à la Parisienne

roasted vegetables, dill oil, caviar, apple cider creamed spinach
香煎虎蝦比目魚、烤雜菜，刁草油，魚子醬，蘋果酒忌廉菠菜

OR

Lamb Rack

roasted vegetables, potato aligot, mint sauce
烤羊架、烤雜菜，法式芝士薯蓉，薄荷醬

OR

Beef Tenderloin à la Foie Gras (add \$100)

mushroom risotto, parmesan
牛柳配鴨肝(加\$100)、野菌意大利飯，巴馬臣芝士

Sweet Endings 甜甜蜜蜜

Dark Chocolate Heart

chocolate bailey mousse, strawberry sauce, dragon fruit coulis, vanilla ice cream
濃情心型黑朱古力慕絲、奶油甜酒，士多啤梨醬，火龍果醬，雲呢拿雪糕

OR

Choose any Dessert from our à La Carte Menu

從我們的單點菜單中選擇任何甜點





AMOUR À LA BAIE MENU



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