



With a picturesque waterfront view and a refreshing ocean breeze

STARTERS 前菜

Add Fresh truffle to any dish for \$50 (10 grams) 添加新鮮意大利松露到任何菜式只需加\$50 (10克)

Beef Tartare (100g) 195
black angus beef, sourdough
黑安格斯生牛肉他他 (100g)、酸麵包
Make it a Main served with fries,
sourdough \$238[150g]
轉主菜配薯條、酸麵包\$238(150克)

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

Charred Eggplant Dip
“Baba Gariush” 138
pomegranate, evoo, fresh herbs, sourdough
烤茄子沾醬 (素)、紅石榴，特級初榨橄欖油，
新鮮香草，酸麵包

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

Rustic Paysanne Salad 128
romaine, tomato, blue cheese, bacon, eggs,
creamy paysanne dressing
農夫沙律、羅馬生菜，蕃茄，藍芝士，煙肉，烩蛋，
自家沙律醬

Burrata with Provencal
Green Beans 158
cherry tomato, basil, evoo
布拉塔芝士配法普羅旺斯邊豆 (素)、車厘茄，羅勒，
特級初榨橄欖油

Salade Nicoise 183
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

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

Hokkaido Scallop Crudo . . . 168
avocado, citrus dressing
法式北海道帶子刺身、牛油果，柚子醋

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
烤牛骨髓、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，莎樂美腸，橄欖

Baked Escargot (6pcs) 148
garlic, parsley, lemon zest, sourdough
法式焗田螺(6隻)、香蒜牛油，番茜，檸檬皮，
酸麵包

Mini Beef Burger (3pcs) 148
pickle, onion jam, garlic mayo
迷你牛肉漢堡(3件)、醃青瓜，洋葱醬，
蒜蓉蛋黃醬

Calamari Fritti 148
garlic mayo
脆辣魷魚圈、蒜蓉蛋黃醬

FRUIT DE MER 海鮮拼盤

Daily Selection of Oysters 98 178 238
mignonette, lemon
精選生蠔、木犀草醋汁，檸檬
2pcs隻 | 4pcs隻 | 6pcs隻

Add caviar pearls \$60 (10 grams) 添加珍珠魚子醬只需加\$60 (10克)

Seafood Tapas Platter 588
oysters (4pcs), grilled tiger prawn (2pcs), scallop & tuna crudo
with a citrus sauce, smoked Spanish caviar (10grams),
grill octopus salad, sourdough
海鮮小吃、生蠔(4隻)，烤虎蝦(2隻)，帶子吞拿魚刺身配柑橘醬，
煙燻西班牙魚子醬(10克)，烤八爪魚沙律，酸麵包



SHARING PLATES 美食分享

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

Lamb Rack Parisienne (900g) . 528
roasted vegetables, aligot, onion puree
法式烤羊架(900克)、烤菜，薯蓉，洋葱蓉

Slow Cooked Beef Short Rib 528
dauphinoise potato, glazed carrot,
broccolini, pepper jus
慢煮牛仔骨、薯仔千層派，蜜餞甘荀，西蘭花苗，
黑椒汁

BLB STEAK FRITES

served with
fries and baked garlic
薯條、烤蒜

Bavette (Flank) 牛腹扒 308
or

Rib Eye 肉眼牛扒 388
or

Tenderloin 牛柳 408

Add to your steak 額外加配：
Pan-Seared French Foie Gras
[50 grams] \$158
香煎鴨肝(50 克) \$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

88 | 68

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

MAIN 主菜

Add Fresh truffle to any dish for \$50 (10 grams) 添加新鮮意大利松露到任何菜式只需加\$50 (10克)

French Carbonara 178 **Duck Leg Confit** 228
smoked pancetta, linguine,
creamy cheese sauce
油封鴨腿、扁豆，香腸
法式卡邦尼扁意粉、煙肉，忌廉芝士汁

Forest Mushroom Barley
Risotto 180
chicken foam, truffle sauce, parmesan
雜菌燴薏米飯、雞湯泡沫，松露醬，巴馬臣芝士

Wagyu Beef Burger 198
melted cheese, caramelized onion,
gherkins, fries
和牛芝士漢堡、焦糖洋葱，醃青瓜，薯條

Seared “Three Yellow”
Chicken 218
barley rice & black truffle foam
香煎“三黃雞”、薏米飯，黑松露泡沫

Grilled Barramundi Meunier . 218
broccolini, lyonnaise potato, lemon,
parsley sauce
牛油檸檬汁烤盲鰻魚、西蘭花苗，法式炸薯仔，檸檬，
番茜醬

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

SIDE & SALAD 配菜及沙律

Classic Green Salad . . 58
french vinaigrette
經典雜菜沙律 (素)、法式油醋汁
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 (素)、蜂蜜牛油醬

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

DESSERT 甜品

Opera “Gâteau” Cake 98
chocolate sauce, berries, ice cream
歌劇蛋糕、朱古力醬，雜莓，雪糕

Crepes Suzette 88
chantilly, biscoff crumble
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

Crème Caramel 88
whipped cream, berries
焦糖布甸、淡忌廉，雜莓

Daily Selection of
Ice Cream 35
是日精選雪糕(每球\$35)

La Baie's Cheese Selection . 88
fig jam, sourdough
La Baie精選芝士、無花果醬，酸麵包



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 (V) 58
薯條

Marinated Mix Olives (V) 68
醃製橄欖

Tuna Tataki & Sourdough 108
炙燒吞拿魚併酸麵包

Grilled Padrón Peppers with Sea Salt (V) 108
海鹽烤西班牙小辣椒

Charred Eggplant Dip “Baba Ganoush” (V) 138
pomegranate, evoo, fresh herbs, sourdough
烤茄子沾醬(素)、紅石榴，特級初榨橄欖油，新鮮香草，酸麵包

Baked Escargot (6pcs) 148
garlic, parsley, lemon zest, sourdough
法式焗田螺(6隻)、香蒜牛油，番茜，檸檬皮，酸麵包

(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，洋葱醬，蒜蓉蛋黃醬

Calamari Fritti 148
garlic mayo
脆辣魷魚圈、蒜蓉蛋黃醬

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

(B) **Paté En Croute** 158
pork pate, nuts, gherkins, mix salad
法式傳統酥皮肉派、豬肉醬，果仁，酸瓜，雜菜沙律
(用酥皮包裹豬肉醬的法國料理，餡料包含有肉類、香料和其他配料)

Burrata with Provencal Green Beans (V) 158
cherry tomato, basil, evoo
布拉塔芝士配法普羅旺斯邊豆(素)、車厘茄，羅勒，特級初榨橄欖油

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

Beef Tartare (100g) 195
black angus beef, sourdough
黑安格斯生牛肉他他(100g)、酸麵包

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

(B) **Charcuterie Board for Two** 238
La Baie's Cheese Selection with
parma ham, salami, black & green olive
雜錦凍肉芝士拼盤(二人份)、La Baie特選芝士伴巴馬火腿，莎樂美腸，橄欖