



TEA SET 下午茶

• Choose An Item Below & Coffee or Tea 自選以下一款美食+咖啡或茶 •

Upgrade 升級 (add加\$48) house red/white/beer/prosecco 精選紅酒/白酒/啤酒/氣泡酒

Crispy Fries [V] 58

薯條

Marinated Mix Olives [V] 68

醃製橄欖

Crème Caramel 88

whipped cream, berries
焦糖布甸、淡忌廉、雜莓

(B&V) **Opera "Gâteau" Cake** 98

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

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&V) **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&V) **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)

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

Burrata Croissant Burger [add \$48 parma ham] 168

rocket, truffle mayo, salami, sundried tomato, fries
布拉塔芝士牛角包漢堡、芝麻菜、松露蛋黃醬、莎樂美腸、日曬番茄、薯條
(加\$48配巴馬火腿)

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&V) **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