

L'ENDROIT  
OÙ IL FAUT ÊTRE

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Signature Dish 廚師推介 Vegetarian 素

With a picturesque waterfront view and a refreshing ocean breeze

## STARTERS 前菜

- French Onion Soup** . . . . . 90  
cheese, beef broth, croissant  
法式洋蔥湯，芝士、牛肉濃湯、牛角包
- Celeriac Velouté** . . . . . 90  
chicken foam, cured yolk, dill oil  
芹菜頭濃湯，上雞湯泡沫、蛋黃乾、刁草油
- Rustic Paysanne Salad** . . . . . 128  
romaine, tomato, blue cheese, bacon, egg,  
paysanne dressing  
農夫沙律，羅馬生菜、番茄、藍芝士、煙肉、烩蛋、  
鮮檸香草蛋黃醬
- Mascarpone & Sundried Tomato Dip**  . . . . . 138  
cream, basil, roasted garlic, sourdough  
番茄乾意大利軟芝士沾醬（素），忌廉、  
羅勒、烤蒜頭、酸種麵包
- Baked Escargot (6pcs)** . . . . . 148  
garlic, parsley, lemon zest, sourdough  
蒜香牛油焗田螺(6隻)，番茜、酸種麵包
- 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
- Butter Fried Frog Leg (6pcs)** . . . 148  
garlic, parsley, butter, chili  
法式蒜辣田雞腿(6隻)，番茜、牛油
- Beetroot Salmon Gravlax** . . . . . 158  
horseradish dill cream, sourdough  
紅菜頭醃漬三文魚，辣根刁草忌廉、酸種麵包
- Burrata**  . . . . . 158  
tomato confit, pesto, basil, extra virgin, olive oil  
水牛芝士（素），油封車厘茄、青醬、羅勒、橄欖油
- Hokkaido Scallop Crudo** . . . . . 168  
green apple, celeriac, fennel, salmon roe,  
citronette dressing  
北海道帶子薄切，青蘋果、芹菜頭、茴香、  
三文魚籽、香檸油醋汁
- Beef Tartare (100g)** . . . . . 195  
black angus beef, quail egg, tarragon, sourdough  
黑安格斯生牛肉他他(100克)、芥末、生鵝鶉蛋、  
龍蒿、酸種麵包
- Make it a Main served with fries, 238**  
sourdough [150g]  
轉主菜配薯條、酸種麵包(150克)
- Mussels (500g)** . . . . . 228  
white wine, garlic, shallots, parsley cream,  
sourdough, fries  
白酒煮青口(500克)，蒜頭、乾蔥、番茜忌廉、  
酸種麵包、薯條
- Pâté En Croute** . . . . . 228  
  
fig jam, gherkins, pinot noir glaze  
酥皮凍肉批 [冷食供應]，豬肉、牛肉、鴨肝、  
無花果醬、酸瓜、紅酒汁
- Charcuterie Board for Two** 238  
La Baie's Cheese Selection with  
parma ham, salami's, black & green olive  
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
- Octopus Niçoise Salad** . . . . . 258  
‘Spanish octopus, potato, egg, tomato, olives,  
house vinaigrette dressing  
西班牙八爪魚沙律，薯仔、烩蛋、番茄、橄欖、  
油醋汁

## FRUITS DE MAR 海鮮拼盤

- Majestic Oyster** . . . . . 108 | 188 | 248  
mignonette, lemon  
精選生蠔、木犀草醋汁，檸檬  
2pcs隻 | 4pcs隻 | 6pcs隻
- Ocean Tasting Experience** . . . . . 628  
grilled octopus, scallop crudo, majestic oyster, grilled tiger prawn,  
roasted baby potatoes & aioli, mixed olives, tomato confit, garlic toast  
海鮮小食拼盤，烤八爪魚、帶子薄切、精選生蠔、烤虎蝦、蛋黃醬烤薯仔、  
橄欖、油封車厘茄、蒜香多士



## BLB MEAT FRITES

(10 OZ)

served with  
fries and baked garlic  
配薯條及烤蒜

### Bavette (Flank)

牛腹扒

358

or

### Rib Eye

肉眼牛扒

408

or

### Pork Secreto

豬腩心肉

358

Add to your steak 額外加配：  
Grilled Foie Gras [50 grams] \$158  
烤鴨肝(50 克) \$158

Choice of Sauce  
Chimichurri or  
Bordelaise sauce [red wine]  
醬汁選擇：阿根廷青醬或紅酒肉汁

## SIGNATURE COCKTAILS

### 招牌雞尾酒

#### Boulevardier

bourbon, campari, vermouth

#### Cucumber Gimlet

gin, lime juice, cucumber

#### French 75

gin, prosecco, lemon juice

Glass

95

Happy Hour

70

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

## MAIN 主菜

- Mafaldine Carbonara** . . . . . 186  
smoked pancetta, ‘Mafaldine pasta, creamy  
cheese sauce, and grated cured egg yolk  
卡邦尼波浪麵，煙肉、忌廉芝士汁、蛋黃乾
- Forest Mushroom Barley Risotto**  . . . . . 180  
forest mushroom, roasted chestnut,  
truffle & parmesan  
雜菌燴大薏米飯（素），烤栗子、松露、巴馬臣芝士
- Seared “Three Yellow” Chicken** . . . . . 218  
barley rice & black truffle foam  
香煎三黃雞，薏米飯、黑松露泡沫
- Wagyu Beef Burger** . . . . . 218  
melted cheese, onion jam, gherkins, fries  
和牛芝士漢堡，焦糖洋蔥、醃青瓜、薯條
- Seafood Ragout** . . . . . 218  
white fish, clams, mussels, tiger prawn with  
“bouillabaisse sauce”, fregola pasta  
馬賽魚湯燉海鮮，白魚、蜆、青口、虎蝦、珍珠意粉
- Baked Halibut** . . . . . 288  
Jerusalem artichoke, roasted macadamia,  
tarragon oil, creamy baby spinach  
焗比目魚柳，菊芋、烤夏威夷果仁、龍蒿油、  
忌廉菠菜
- Grilled Barramundi** . . . . . 258  
asparagus, salmon roe, cucumber, water-  
cress, baked potato, lemon dill butter sauce  
烤盲鰮魚，蘆筍、三文魚籽、青瓜、西洋菜、  
烤薯仔、檸檬刁草牛油汁
- Grilled Octopus** . . . . . 268  
smoked red pepper puree, watercress,  
porcini, grilled european tomato,  
roasted potatoes, olives, black aioli  
烤八爪魚，煙薰紅椒蓉、西洋菜、牛肝菌、  
烤番茄、烤薯仔、橄欖、墨魚汁檸檬蛋黃醬
- Beef Short Ribs Bourguignon** . . . . . 328  
mashed potatoes, bell pepper, broccolini,  
mushroom, onion, lardons, ‘Pinot noir sauce  
紅酒燉牛仔骨，薯蓉、燈籠椒、西蘭花苗、蘑菇、  
洋蔥、豬面頰肉

## SIDE & SALAD 配菜及沙律

- Classic Green Salad**  . . . . . 58  
french vinaigrette  
雜菜沙律（素）、法式油醋汁
- Parmesan & Truffle Fries**  . . . . . 78  
巴馬臣芝士松露薯條（素）
- Mashed Potatoes**  . . . . . 58  
薯蓉（素）
- Sauteéd Mushrooms**  . . . 88  
parsley, butter, garlic  
蒜香牛油炒雜菌
- Honey Baby Carrot & Blue Cheese**  88  
cream, butter, garlic, white wine,  
pumpkin seeds  
蜜糖藍芝士煮甘筍，忌廉、蒜頭、白酒、南瓜籽
- Spicy Broccolini & Nduja** . . . . . 92  
white wine, butter, black salt  
辣肉醬白酒煮西蘭花苗

## DESSERT 甜品

- Crepes Suzette** . . . . . 88  
chantilly, crumble  
法式橙酒可麗餅、忌廉，金寶脆脆
- Crème Caramel** . . . . . 88  
whipped cream, berries  
焦糖布甸、淡忌廉，雜莓
- Opera “Gâteau” Cake** . . . . . 98  
chocolate sauce, berries, ice cream  
歌劇院蛋糕、朱古力醬，雜莓，雪糕
- Tarte Tatin Entremet** . . . . . 128  
vanilla mousse, green apple compote,  
puff pastry, caramel sauce, white chocolate,  
vanilla cream  
雲呢拿慕絲圓頂蛋糕，糖漬青蘋果、焦糖醬、  
白朱古力醬、酥皮
- La Baie's Cheese Selection** . . . 158  
fig jam, sourdough  
‘La ‘Baie精選芝士、無花果醬，酸種麵包
- Daily Selection of Ice Cream** . 35  
  
是日精選雪糕(每球\$35)

\*Feb 26



# 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！

**Fries (V)** ..... 58  
薯條

**Majestic Oysters (2 pcs)** ..... 108  
精選生蠔 (2隻)

**Mascarpone & Sundried Tomato Dip (V)** ..... 138  
cream, basil, roasted garlic, sourdough  
番茄乾意大利軟芝士沾醬 (素)，忌廉、羅勒、烤蒜頭、酸種麵包

**(B) Butter Fried Frog Leg (6pcs)** ..... 148  
garlic, parsley, butter, chili  
法式蒜辣田雞腿(6隻)，番茜、牛油

**(B) Baked Escargot (6pc)** ..... 148  
garlic, parsley, lemon zest, sourdough  
蒜香牛油焗田螺(6隻)，番茜、酸種麵包

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

**(B) Beetroot Salmon Gravlax** ..... 158  
horseradish dill cream, sourdough  
紅菜頭醃漬三文魚，辣根刁草忌廉、酸種麵包

**(B) Beef Tartare (100g)** ..... 195  
black angus beef, quail egg, tarragon, sourdough  
黑安格斯生牛肉他他(100克)，芥末、生鵪鶉蛋、龍蒿、酸種麵包

**(B) Pâté En Croute [enjoyed chilled]** ..... 228  
fig jam, gherkins, pinot noir glaze  
酥皮凍肉批 [冷食供應]，豬肉、牛肉、鴨肝、無花果醬、酸瓜、紅酒汁  
(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)

**Charcuterie Board for Two** ..... 238  
La Baie's Cheese Selection with  
parma ham, salami, black & green olive  
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

**(B) Opera 'Gâteau' Cake** ..... 98  
chocolate sauce, berries, ice cream  
歌劇院蛋糕，朱古力醬、雜莓、雪糕