



With a picturesque waterfront view and a refreshing ocean breeze

Signature Dish 廚師推介 Vegetarian 素

STARTER 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、
鮮檸檬草蛋黃醬
- 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、生鴨卵蛋、
龍蒿、酸種麵包
Make it a Main served with fries,
sourdough (150g) 238
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 Crouste** 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

KIDS MENU 兒童餐單 \$85

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 番茄忌廉扁意粉

Mini Burger With Fries 迷你牛肉漢堡、薯條

Fish & Chips "Poisson Et Frites" 炸魚薯條



BLB MEAT FRITES

(10 OZ)

served with
fries and baked garlic
配薯條及烤蒜頭

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：阿根庭青醬或紅酒肉汁

SIGNATURE COCKTAIL

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

10% service charge applies 另收加一服務費

MAIN 主菜

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

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

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

Grilled Barramundi 258
asparagus, salmon roe, cucumber, water-
cress, baked potato, lemon dill butter sauce
烤盲鰻魚, 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

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

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

Mashed Potatoes 58
薯蓉(素)

Parmesan & Truffle Fries 78
巴馬臣芝士松露薯條(素)

Sauteéd Mushrooms . . . 88
parsley, butter, garlic
蒜香牛油炒雜菌(素)

Honey Baby Carrot & Blue Cheese 88
cream, butter, garlic, white wine,
pumpkin seeds
蜜糖藍芝士煮甘筍(素), 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