

# Lunch



# Lunch Menu

精選午餐

2 courses

1 Appetiser / Soup, 1 Main Course

**\$298**

3 courses

1 Appetiser, 1 Soup, 1 Main Course

**\$338**

A 10 per cent service charge will be added to your bill  
另收加一服務費

# Afternoon



DALLOYAU × FANCL

# Brightening Afternoon Tea

亮白美肌下午茶

\$536

for two 兩位

**FREE**

Brightening Products

送 FANCL 亮白產品



## Delectable Savouries

鹹點

Duck Foie Gras & Cherry  
法國鴨肝及車厘子

Lobster Rose Sandwich  
玫瑰龍蝦三文治

Crab Meat Choux  
蟹肉泡芙

Burrata Cheese with Kiwi  
and Spicy Tomato Salsa  
布袋芝士佐奇異果及莎莎辣醬

Coffee or Tea 咖啡 / 茶

## Delightful Sweets

甜點

Red Fruit Delight  
紅桑子士多啤梨慕絲蛋糕

Lemon Almond Cake  
檸檬杏仁蛋糕

Pineapple Lava Delice  
流心菠蘿脆餅

Yuzu Opéra  
柚子歌劇院蛋糕

Pistachio Macaron  
開心果馬卡龍

Original & Raisin Scone  
原味及提子英式鬆餅

Limited supply available daily, please pre-order a day in advance 每日限量供應，建議1天前預訂  
The image is showing a portion for 2 persons, and is for reference only 圖片為2人份量，僅供參考

### Supplement

- \$38 for a glass of Sunshine Pineapple Cooler
- \$98 for a glass of red / white wine
- \$118 for a glass of DALLOYAU Champagne
- \$148 for a glass of DALLOYAU Champagne Brut Rosé

另加

- \$38享用菠蘿美肌特飲
- \$98享用紅/白酒1杯
- \$118享用香檳1杯
- \$148享用粉紅香檳1杯

A 10 per cent service charge will be added to your bill 另收加一服務費  
Please inform us of any food allergies or dietary restrictions in advance  
如對任何食物有任何過敏反應，請於點餐前通知服務團隊

# Afternoon Delight

## 下午精選

每日下午 2:30 - 5:30 pm, daily

Served with  
Coffee / Tea  
配咖啡或茶

Served with  
Lobster Soup  
配法式龍蝦湯



Lobster Croissant  
with French Fries  
龍蝦牛角包及薯條



\$178



\$236



Pan-seared  
Scallop & Serrano  
Ham Salad  
香煎帶子風乾火腿沙律



\$228



\$288



Spicy Tomato  
Spaghetti  
香辣番茄意大利粉



\$238



\$288



Beef Spaghetti  
牛肉燴意大利粉



\$248



\$288



Classic Croque  
Monsieur with  
French Fries  
經典烤芝士火腿三文治及薯條



\$178



\$238



Angus Beef Burger  
with French Fries  
安格斯牛肉漢堡包



\$248



\$298

Vegetarian 素菜

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# Afternoon Delight

下午精選

每日下午 2:30 - 5:30 pm, daily

## Sweet & Beverage Combo 咖啡 / 茶配甜點

Coffee / Tea with a Pastry

\$138

咖啡 / 茶配法式糕餅 1 件

(Add Hokkaido Yuzu Cheesecake for 北海道柚子芝士蛋糕另加 \$18)



Opéra **D**

經典歌劇院蛋糕

\$80



Mint Chocolate Opéra

薄荷朱古力歌劇院蛋糕

\$80



Croquant

特濃黑朱古力慕絲脆餅

\$80



Raspberry Mille Feuille

紅桑子拿破崙蛋糕

\$80



Apple Osmanthus Glow

蘋果桂花慕絲蛋糕

\$80



Échiquier

朱古力棋盤蛋糕

\$80



Matcha Chiffon

日本抹茶戚風蛋糕

\$80



DALLOYAU **D**

焦糖脆榛子杏仁蛋白餅

\$80



Red Fruit Delight

紅桑子士多啤梨慕絲蛋糕

\$80



French Lemon Tart

法式檸檬撻

\$80



Hokkaido Yuzu Cheesecake

北海道柚子芝士蛋糕

\$98



Trio Coffee Tart

香醇咖啡撻

\$80

## Supplement

- \$98 for a glass of red / white wine
- \$118 for a glass of DALLOYAU Champagne
- \$148 for a glass of DALLOYAU Champagne Brut Rosé
- \$98 享用紅/白酒1杯
- \$118 享用香檳1杯
- \$148 享用粉紅香檳1杯

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# Dinner & Weekend Brunch



# Set Menu

## 精選套餐

### 3 courses

1 Appetiser / Soup, 1 Main Course, 1 Dessert

**\$398**



### 3 courses

1 Appetiser, 1 Soup, 1 Main Course

**\$438**



### 4 courses

1 Appetiser, 1 Soup, 1 Main Course, 1 Dessert

**\$498**

Prices include a coffee/tea


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# À La Carte



## Appetiser 頭盤

- GF**  **DALLOYAU Salad** \$148  
藜麥蔬果健怡沙律  
quinoa, seasonal fruit, vegetable, citrus vinaigrette  
( supplement as main course 提升至主菜份量另加 \$28 )
- Lobster Salad Religieuse** \$148  
龍蝦沙律泡芙  
cocktail sauce
- DF** **Pan-seared Scallop & Serrano Ham Salad** \$168  
香煎帶子風乾火腿沙律
- GF** **DF** **Seared Lobster Salad** \$188  
香煎龍蝦沙律  
( supplement as main course 提升至主菜份量另加 \$58 )
- Baked Escargots XL (6pcs)** \$158  
巴黎牛油焗田螺 (6隻)
- DF** **Polmard Beef Tartare** \$188  
法國生牛肉他他

## Soup 湯

-  **Tomato Soup with Mozzarella Cheese** \$118  
芝士番茄濃湯
- DF** **Onion Soup with Cheese Toast** \$118  
里昂洋蔥湯
- Lobster Bisque** \$138  
干邑龍蝦湯

### Supplement

- \$98 for a glass of red wine / white wine
- \$118 for a glass of DALLOYAU Champagne
- \$148 for a glass of DALLOYAU Champagne Brut Rosé
- \$98 享用紅酒/白酒1杯
- \$118 享用香檳1杯
- \$148 享用粉紅香檳1杯

**DF** Dairy-free 不含牛奶


**GF** Gluten-free 不含麩質

 Vegetarian 素菜

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## Main Course 主菜

<b>DF</b> 	<b>Spicy Tomato Spaghetti</b> 香辣番茄意大利粉	\$178
	<b>Carbonara Spaghetti</b> 卡邦尼意大利粉	\$178
	<b>Beef Spaghetti</b> 牛肉燴意大利粉	\$188
	<b>Armagnac Lobster Risotto</b> 雅文邑龍蝦燴飯	\$298
<b>GF</b>	<b>Pan-fried Fish of the Day</b> 香煎是日鮮魚	\$208
	<b>Pan-fried Lobster</b> 香煎龍蝦	\$298
<b>DF</b>	<b>French Yellow Chicken</b> 法式黃油雞	\$198
<b>GF</b> <b>DF</b>	<b>Classic Duck Leg Confit</b> 傳統法式油封鴨腿	\$228
<b>GF</b>	<b>Slow-cooked Beef Bourguignon</b> 紅酒汁慢煮牛面頰肉	\$228

## Legendary Dishes for Sharing 分享菜式

Pre-order one day in advance 請於一日前預訂

<b>Salmon Coulibiac</b> 法式三文魚酥皮批	\$688/2-3 persons 位
<b>Beef Wellington</b> 威靈頓牛柳	\$688/2-3 persons 位

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- \$118 for a glass of DALLOYAU Champagne
- \$148 for a glass of DALLOYAU Champagne Brut Rosé
- \$98 享用紅酒/白酒1杯
- \$118 享用香檳1杯
- \$148 享用粉紅香檳1杯

**DF** Dairy-free 不含牛奶

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## Sandwich & Burger 三文治及漢堡包

Classic Croque Monsieur with French Fries 烤芝士火腿三文治配薯條 toasted ham & comté cheese	\$128
Lobster Roll with French Fries 法式龍蝦三文治配薯條	\$136
Angus Beef Burger with French Fries 安格斯牛肉漢堡配薯條	\$188

## Side 小食

 Truffle French Fries 黑松露薯條	\$68
 Mashed Potato 法式薯蓉	\$68

## Dessert 甜品

Molten Chocolate Cake 流心朱古力蛋糕	\$98
Strawberry Mille Feuille 法式千層酥配士多啤梨	\$98
Crêpe Suzette 橙酒煮班戟	\$98
Hokkaido Yuzu Cheesecake 北海道柚子芝士蛋糕	\$98
DALLOYAU Pastry 法式糕餅	\$80
Macaron (4pcs) 精選馬卡龍 (4粒)	\$96

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- \$118 享用香檳1杯
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