



J'S BAR BISTRO

Special Dinner Menu

Pan-seared Duck Foie Gras with Garden Leaves, Fruit Compote and Brioche

香煎鴨肝伴田園沙律配蜜餞水果

OR 或

Sea Crab Meat and Mango Timbale Salad with Shallot, Avocado, Mayonnaise, Micro

Herbs and Lemon Oil

蟹肉香芒沙律伴乾蔥配牛油梨及香草

OR 或

Wild Mushroom Soup with White Truffle Oil

松露油野菌濃湯

Coq Au Vin with Smoked Potato and Red Wine Au Jus

法式紅酒燴雞伴煙薰馬鈴薯

OR 或

Slow-cooked U.S. Beef Short Rib with Hutspot Mashed and Thyme Jus

慢煮美國牛肋骨伴雜菜薯蓉配百里香汁

OR 或

Pan-seared Tiger King Prawns with Asparagus, Arugula and

Lobster Tomato Sauce

香煎老虎蝦伴蘆筍芝麻菜配番茄龍蝦汁

J's Bar Bistro Strawberry Combination

草莓甜品

原價每位港幣 HK\$358 per person

Please inform our staff if you have any food allergies.
如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。

最少兩位起 Minimum 2 pax

另收加一服務費 The price is subject to 10% service charge