

LIGHTHOUSE

LOUNGE • 星耀廊

LE FRENCH MAY

法國五月

PETITS PLAISIRS

藝術滋味美饌

Inspired by the artistic spirit of the French May Arts Festival, we present a refined selection of French bites crafted with seasonal ingredients and classic techniques, perfectly paired with French champagnes and wines for a graceful tasting experience.

靈感源自「法國五月藝術節」的藝術氛圍，我們精心呈獻一系列精緻法式美饌，以時令食材結合經典烹藝匠心製作，與法國香檳及葡萄酒完美搭配，締造高雅細膩的品味時刻。

Available from 11 a.m. daily from now until 30 June 2026

由即日起至2026年6月30日每天上午11時後供應

GRAVLAX BEET ROOT SALMON ROLL 醃漬三文魚甜菜根卷	\$88
COQUILLES SAINT-JACQUES SUR MOUSSELINE DE POTIRON 香煎帶子配南瓜蓉	\$108
FOIE GRAS TERRINE ON BRIOCHE TOAST WITH FIG JAM 鴨肝凍批多士配無花果醬	\$128
TUNA TARTARE WITH CAPERS AND CHIVES 吞拿魚他他伴水瓜柳及細葱	\$128
TARTELETTE AU CRABE 蟹肉撻	\$148
TARTINE DE CANARD 鴨肉醬多士	\$188
CLASSIC CRÈME BRÛLÉE 法式焦糖燉蛋	\$68

Enjoy 30% Off Selected French Champagnes & Wines with the purchase of any dish from the above selection.
凡惠顧以上任何滋味美饌，即可尊享精選法國香檳及葡萄酒 7 折優惠。

	150ml 毫升	750ml 毫升
Champagne Barons de Rothschild, France	\$190	\$928
Bourgogne Hautes-Côtes de Beaune, Domaine Arnaud Baillot, Burgundy, France	\$198	\$950
Baron de Brane, Château Brane Cantenac, Margaux, France	\$198	\$950



Your well-being and comfort are our utmost priority. Please inform our service team of any food allergies or special dietary requirements that you may have. Prices are in Hong Kong dollars and subject to a 10% service charge.
為閣下健康著想，如閣下對任何食物有過敏反應，請告知餐廳職員。以上價錢以港幣計算，並另收加一服務費。