



Le Céleste

Le Céleste Set Menu
席樂法式經典套餐

Hand Slices Aljomar Iberico Ham with Fruit
現創陳年西班牙阿荷瑪伊比利火腿薄片

Hand Made Bread with Butter .Black Garlic Puree and Extra Virgin Olive Oil
手工麵包搭配.產地奶油.熟成黑蒜泥及特級義大利冷壓橄欖油

Classic Cream of Mushroom Soup with Truffle
經典松露奶油蘑菇湯

Cream of Sweet Corn Soup with Seafood
海鮮玉米奶油濃湯

Gratian Onion Soup
法式傳統焗烤洋蔥湯

Minestrone of Beef
鄉村蕃茄牛肉蔬菜清湯

Caesar Salad with Seared Salmon
微炙生鮭魚凱撒沙拉

Fried White Oyster Mushroom Salad with Walnut Vinaigrette and Nuts
香煎白靈菇沙拉佐核桃油醋及堅果

Seafood Salad with Preserved Cod Roe Mayonnaise and Sake Emulsion
微煎海鮮沙拉搭微辣明太子美乃滋及清酒泡泡

Duck Leg Confit Salad with White Balsamic Vinaigrette and Cinnamon Sugar
法式油封功夫鴨腿溫沙拉佐義大利白老醋醬汁及肉桂糖

Deep-fried Soft Shell Lobster Salad with Avocado Yogurt and Lemon Vinaigrette
酥炸軟殼龍蝦沙拉搭酪梨優格及檸檬油醋醬汁
加收 300 元

Lemon Sorbet
青檸檬冰砂



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Crispy Pork Knuckle with Sauerkraut and Dijon Mustard Seed Sauce

香煎脆皮豬腳搭悶燉酸菜佐法國第戎芥菜籽醬汁
\$980

Fried Sea Bass .King Sea Scallop with Parsley White Wine Cream Sauce
脆煎林邊海水金目鱸魚搭日本帝王干貝佐荷蘭芹白酒奶油醬汁
\$980

Sous-Vied N.Z Veal Rack with Truffle Cream Sauce
低溫舒肥-嫩煎紐西蘭仔牛骨架佐松露奶油醬汁
\$1180

Sous-Vied U.S Beef Short Rib with Garlic Beef Jus
低溫舒肥-條烤美國特選無骨牛小排佐蒜味牛骨汁
\$1280

Fried Duck Breast .Foie Gras with Port Sauce
紋煎櫻桃谷鴨胸搭法國肥鴨肝佐波特酒醬汁
\$1580

Sous-Vied Iberico Pork Rib Eye Cap Steak with Pork Jus
低溫舒肥-爐烤西班牙伊比利豬肋眼蓋肉佐自然肉汁
\$1680

Sous -Vide N.Z Lamb Rack with Madeira Sauce
低溫舒肥-爐烤紐西蘭小羔羊排佐馬德拉紅酒醬汁
\$1680

Sous -Vide U.S Rib Eye Cap Steak with Green Pepper Beef jus
低溫舒肥-碳烤美國特級黑牛肋眼蓋肉佐綠胡椒牛肉汁
\$2080

Warm Fried Wild Local Soft Shell Lobster
奶油溫煎野生錦繡七彩軟殼龍蝦
\$2580



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Crème brûlée
焦糖烤布蕾

Soufflé with Caramel Sauce
現烤舒芙蕾

Dream of Chocolate

巧克力之心

Pink Cherry

粉紅香檳櫻桃

Latte .Americano .Cappuccino

拿鐵.美式.卡布其諾咖啡

Fresh Fruit and Vegetable Juice

鮮榨蔬果汁

Tea of Twinning's

英式唐寧紅茶

以上價格均需收取一成服務費

About Prices are Subject to a 10% Service Charge