



TANGRAM

BISTRO & BAR

Sharing Set Menu (for 4 persons)

HK\$1,800

共享餐單 (4 位用)

Caesar Salad, Gem Lettuce, Bacon, Parmesan

凱撒沙律, 生菜, 煙肉, 巴馬臣芝士

French Snails, Garlic Butter, Herbs

法國田螺, 蒜蓉牛油, 香草

Marinated Spanish Octopus, Lemon, Garlic, Coriander 🍴

醃西班牙章魚, 蒜頭, 檸檬, 香茜

Prosecco Superiore DOCG, Atilius, Italy

French Onion Soup

法式洋蔥湯

Choose 2 main courses from the below 以下主菜自選 2 款

French Yellow Chicken, Morels, Asparagus, Fried Rice 🌿

法國黃油雞, 羊肚菌, 蘆筍, 炒飯

Chardonnay, Glenelly Estate Reserve, Stellenbosch, South Africa

OR 或

Half Boston Lobster, Casarecce, Lobster Sauce 🍴

波士頓龍蝦半隻, 龍蝦汁義大利捲麵

Sauvignon Blanc, Blowfish, South Australia, Australia

OR 或

French Red Label Lamb Shoulder, Provencal Tian, Rosemary Jus 🌿🍴

法國紅牌羊肩, 普羅旺斯燉菜, 迷迭香汁

Famille J.M. Cazes, Côtes du Rhône, Réserve, Rhône Valley, France

72% Dark chocolate Mousse 🌿

72% 黑朱古力慕絲

Classic Vanilla Crème Brulee

傳統香草焦糖布丁

Additional HK\$88 with a glass of wine pairing 另加 HK\$88 可以配餐酒一杯



Dairy free
不含乳制品



Vegetarian
素食



Gluten free
無麩質



Chef's
Recommendations
廚師推介

• All price are subject to 10% service charges 以上價目另收加一服務費

• Please advise our server if you have any food allergies or particular dietary preferences 如有任何食物敏感或膳食偏好, 請知會餐廳職員



TANGRAM

BISTRO & BAR

Sharing Set Menu (for 2 persons)

HK\$960

共享餐單 (2 位用)

Caesar Salad, Gem Lettuce, Bacon, Parmesan

凱撒沙律, 生菜, 煙肉, 巴馬臣芝士

Marinated Spanish Octopus, Lemon, Garlic, Coriander 

醃西班牙章魚, 蒜頭, 檸檬, 香茜

Prosecco Superiore DOCG, Atilius, Italy

French Onion Soup

法式洋蔥湯

Choose 2 main courses from the below 以下主菜自選 2 款

French Yellow Chicken, Morels, Asparagus, Fried Rice 

法國黃油雞, 羊肚菌, 蘆筍, 炒飯

Chardonnay, Glenelly Estate Reserve, Stellenbosch, South Africa

OR 或

Half Boston Lobster, Casarecce, Lobster Sauce 

波士頓龍蝦半隻, 龍蝦汁義大利捲麵

Sauvignon Blanc, Blowfish, South Australia, Australia

OR 或

Australian Organic Beef Hanger Steak, French Fries, Black Pepper Sauce

澳洲有機牛腹排, 薯條, 黑胡椒汁

Famille J.M. Cazes, Côtes du Rhône, Réserve, Rhône Valley, France

72% Dark chocolate Mousse 

72% 黑朱古力慕絲

Classic Vanilla Crème Brulee

傳統香草焦糖布丁

Additional HK\$88 with a glass of wine pairing 另加 HK\$88 可以配餐酒一杯



Dairy free
不含乳製品



Vegetarian
素食



Gluten free
無麩質



Chef's
Recommendations
廚師推介

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