CHEF SPRING SEASONAL MENU
廚師推薦春季時令餐牌

APPETIZERS 頭盤

Homemade Cured Salmon 218
Blinis, Sour Crème, Lime, Salmon Caviara
自製醃三文魚
小圓餅、酸忌廉、青檸、三文魚子

Warm Green Asparagus Salad 228
Honey Bread, Egg Yolk, Morels, 5J Ham
青蘆筍沙律
蜂蜜麵包、蛋黃、羊肚菌、5J 火腿

Pan Seared Foie Gras 228
Aged Balsamic, Apricot, Pistachio, Jambon de Bayonne
香煎法國鴨肝
陳年意大利黑醋、杏脯、開心果、拜雍火腿

Artichoke Velouté 118
Braised Artichoke, Crispy Artichoke
亞枝竹濃湯
燴亞枝竹、香脆亞枝竹

MAINS 主菜

Golden Fin Sole 328
Fava Beans, Spinach, Saffron Mousseline Sauce
金邊龍脷魚
蠶豆、菠菜、藏紅花慕斯林汁

Cod Tongue Risotto 238
Confit Tomato, Vermouth, Aged Comté
鱈魚舌燴飯
油封蕃茄、苦艾酒、陳年康堤芝士

Seared Chicken Breast 268
Carrot and Cummin Purée, Glazed Heirloom Carrots,
Creamy Chicken Jus
香煎雞胸肉
甘筍孜然泥、迷你甘筍、忌廉雞汁

Beef Bourguignon 298
Wagyu Beef Cheek, Pearl Onion, Lardon
紅酒燉牛肉
和牛牛臉頰肉、 迷你洋蔥、 自製煙肉

DESSERTS 甜品

Strawberry Rhubarb 108
Strawberry Cremeux, Vanilla & Rhubarb Coulis, Yogurt Sponge
士多啤梨大黃餡餅
士多啤梨忌廉、雲呢拿大黃醬、乳酪蛋糕

Dark Chocolate Fondant 98
Vanilla Ice cream
軟心朱古力蛋糕
雲呢拿雪糕

SET MENU 套餐

3 Courses
(1 Appetizer, 1 Main, 1 Dessert)
三道菜
(一道頭盤,一道主菜,一道甜品)
MOP 548

4 Courses
(2 Appetizers, 1 Main, 1 Dessert)
四道菜
(兩道頭盤, 一道主菜, 一道甜品)
MOP 628

AUX BEAUX ARTS Recommended 推介 · Sustainable 可持續 · Healthy Choices 健康之選

For vegetarian options, please ask for recommendations.
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LES ENTRÉES
APPETIZERS 頭盤

Escargots à la Bourguignonne (6pcs) 168
Herbs, Garlic, Butter, Pernod
勃艮第香草牛油焗蝸牛
法式香草、大蒜、牛油、茴香酒

"Salade Niçoise" 208
Marinated Bluefin Tuna Belly, Smoked Anchovies, Egg
"尼斯沙律"
油漬藍鰭吞拿魚腩、煙銀魚柳、雞蛋

Prawn Cocktail 238
Butter Lettuce, Avocado, Obsiblue Prawn
大蝦沙律
牛油生菜、牛油果、藍鑽蝦

Seared Japanese Scallops 238
Ventrèche, Cauliflower, Oscietra Caviar
香煎日本帶子
法國煙肉、椰菜花醬、魚子醬

Wagyu Beef Tartare 208
Toasted Brioche, Pickled Baby Vegetables, Japanese Egg Yolk
和牛他他
牛油多士、醃迷你蔬菜、日本蛋黃

FRUITS DE MER
SEAFOOD 海鮮

30 Grams of Caviar 888
Homemade Blinis, Garnishes
30克魚子醬
手工小圓餅、傳統配料

Freshly Shucked Seasonal Oyster (6 pieces) 408
Sherry Vinegar Mignonette
新鮮即開生蠔（6隻）
雪莉醋汁

ABA Seafood Platter 1,188
6 Freshly Shucked Seasonal Oysters, 2 Half Lobsters,
2 Alaskan King Crab Legs, 4 Prawns, 6 Mussels
招牌精選 - 冰鎮海鮮
6隻新鮮即開生蠔、 2隻半邊波士頓龍蝦、2隻亞拉斯加帝皇蟹腳、4隻大蝦、6隻青口

LES SOUPES
SOUPS 湯

French Onion Soup 108
Gruyère Cheese, Sourdough
法式洋蔥湯
瑞士芝士、酸麵包

Lobster Bisque 128
Poached Lobster, Cognac, Fennel, Saffron Foam
香濃龍蝦湯
龍蝦、干邑、茴香、藏紅花泡沫

LE PARTAGE
SHARES 分享

Mussels Marinières – White Wine or Cream 258
Toasted Campagne Bread
法式煮青口 - 白酒或忌 廉
鄉村麵包片

Sole Meuniere 518
Capers, Tomato, Lemon, Parsley, Beurre Noisette
法式香煎龍脷魚
水瓜柳、蕃茄、檸檬、歐芹、牛油汁

Boston Lobster (650g) 788
"Thermidor" or "Grilled with Garlic Butter"
波士頓龍蝦 (650克)
"法式忌廉芝士焗"或"蒜香牛油烤"

"Vol-Au-Vent" 798
Seasonal Vegetables, Lobster, Foie Gras
香酥盒
時令蔬菜、龍蝦、鴨肝

"Côte De Boeuf" Bone-in Ribeye (1kg) with Beef Jus 1,588
Comes with 1 side dish of your choice
連骨肉眼牛扒(1公斤) 配牛肉汁
1款自選配菜

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LES PLATS
MAINS 主菜

Lobster Ravioli 258
Tomato, Celery, Fennel Ragout, Lobster Coulis
龍蝦意大利雲吞
蕃茄、香芹、茴香、龍蝦醬

Roasted Toothfish 438
Squash, Clams, Beurre Blanc, Oscietra Caviar
香烤牙魚
南瓜、蜆、牛油白酒汁、奧西特拉魚子醬

Magret de Canard 298
Celeriac, Red Cabbage Fondant, A l'orange
香煎法國鴨胸
芹菜頭、紅甘藍、香橙汁

AUX BEAUX ARTS **Parisian "Steak Frites"** 438
Seared Striploin, Homemade French Fries, Maitre d'Hotel Butter
巴黎"牛扒薯條"
西冷牛扒、自製薯條、香草銀魚柳牛油

M5 Australian Beef Tenderloin 658
Kohlrabi, Morel Duxelle, Foie Gras Sauce
澳洲M5牛柳
芥蘭頭、羊肚菌、鴨肝汁

Pork Tenderloin 388
Broccolini, Leek and Potato Puree, Pommery Mustard Sauce
豬柳
西蘭花苗、大蒜薯蓉、芥末籽汁

LE GRILLARDIN
GRILLS 香烤

King Salmon Fillet (200g) 288
皇帝三文魚柳 (200克)

M5 Australian Ribeye (300g) 608
澳洲M5和牛肉眼 (300克)

Lamb Chops (250g) 388
羊扒(250克)

Every "Grill" comes with a sauce and a side dish of your choice
每款"香烤"均配自選醬汁和自選配菜各1款

LES SAUCES
SAUCES 醬汁

Sauce: Beurre Blanc, Bearnaise, Hollandaise, Black Pepper, Foie Gras, Beef Jus
醬汁：牛油白酒汁、香草蛋黃醬、檸檬蛋黃醬、黑胡椒汁、
鴨肝汁、牛肉汁

LES ACCOMPAGNEMENTS
ACCOMPANIMENTS 配菜

Ratatouille, Sautéed Spinach, Sautéed Mushrooms, 88
Mashed Potato, French Fries
普羅旺斯燉菜、炒菠菜、炒雜菌
香滑薯蓉、炸薯條

LES FROMAGES & DESSERTS
CHEESES & DESSERTS 芝士及甜品

French Cheese Platter 208 (5 kinds 5款) 288 (8 kinds 8款)
Homemade Jams, Dried Fruits Bread, Grapes
精選法國芝士拼盤
自製果醬、乾果麵包、葡萄

Vanilla Crème Brûlée with Berries 78
雲呢拿焦糖燉蛋配野莓

AUX BEAUX ARTS **"Crêpes Suzette" at Your Table** 98
桌前烹製"橙酒煮班戟"

Choices of Homemade Ice Cream or Sorbet
自製雪糕或雪芭
1 scoop 單球 58
2 scoops 雙球 88

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