

“cafécausette...”

autumn Crab indulgence

APPETISER

corn chowder *blue crab meat, mushroom, onion, celery, carrot, chive*

蟹肉粟米周打忌廉湯

or

Alaskan king crab spring roll *salmon roe & cucumber salad, yuzu wasabi mayonnaise*

阿拉斯加蟹肉春卷伴三文魚籽青瓜沙律

or

soft shell crab & green mango salad *pomelo, Thai basil, lime, peanuts, chilli garlic fish sauce*

軟殼蟹青芒沙律

Entrée

crab meat risotto *clam, sweet pea, onion, parmesan, crab roe, tarragon cream*

蟹肉芝士意大利飯

or

bucatini carbonara *brown crab meat, egg yolk, parmesan, capers, lemon, crispy bacon, parsley*

麵包蟹肉卡邦尼意粉

or

cajun seafood boil (for 2) *snow crab, tiger prawn, sausage, potato wedges,*

sweetcorn, cajun spiced butter sauce

(supplement charge of \$188)

紐奧良海鮮大拼盤 (二人份)

Dessert

warm chocolate & hazelnut tart *hazelnut praline, sea salt ice cream*

暖朱古力榛子撻伴海鹽雪糕

or

black forest trifle *cherries, chocolate, cinnamon ice cream*

黑森林蛋糕杯伴肉桂雪糕

with coffee, tea or soft drink

3-COURSE SET 888

Tribute to Beaujolais WINE Selection

	by glass	by bottle		by glass	by bottle
	150ml	750ml		150ml	750ml
Fleurie, Domaine de Presle Beaujolais, France 2020	156	780	Brouilly, Jean Claude Lapalu Beaujolais, France 2021	136	680

Available from
MONDAY to SUNDAY

Please inform your server of any food-related allergies.
如對任何食物有過敏反應，請與餐廳款待員聯絡。

Prices are in hong kong dollars and subject to 10% service charge.
價格以港幣計算，另加一服務費。