

“cafécausette...”

SUMMER LOBSTER EXTRAVAGANZA

1ST - 15TH JULY 2025

APPETISER

Lobster bisque, Brandy, Tarragon cream

文華龍蝦湯 HKD258

or

Lobster rice paper roll, Tobiko, Lettuce, Daikon, Pickled Ginger, Shiitake, Sesame Dipping Sauce

龍蝦米紙卷配芝麻沾醬 HKD338

or

Crab Miso Lobster Salad, Lettuce, Edamame, Peas, Cucumber, Radish, Lime, Nori

蟹肉味增龍蝦沙律 HKD338

ENTRÉE

Wok-fried Lobster Rice Noodles, Green Asparagus, Straw Mushroom, Spring Onion, Cheese Sauce

鍋炒龍蝦米粉配芝士醬 HKD458

or

Lobster risotto, Clam, Sweet Peas, Onion, Parmesan, Tobiko, Tarragon Cream

龍蝦蜆肉意大利飯 HKD458

or

Lobster surf & turf (for 2), Tenderloin, Lobster thermidor, Pommery mash, Veal jus

龍蝦海陸雙拼 (二人份) HKD988

Dessert

Éclair, Tropical Fruit, Coconut Ice Cream

熱帶水果風味泡芙配椰子雪糕 HKD158

or

Peach Melba Trifle, Raspberry Sorbet

蜜桃梅爾芭配紅莓雪葩 HKD158

with coffee, tea or soft drink

3-COURSE SET 888

SPARKLING

Cloudy Bay Pelorus
New Zealand

by glass by bottle
150ml 750ml

108 540

WHITE WINE

Sauvignon Blanc, Forrest Estate
Marlborough, New Zealand 2024

by glass by bottle
150ml 750ml

138 690

RED WINE

Syrah, Belleruche, M. Chapoutier
Côtes du Rhône, France 2023

by glass by bottle
150ml 750ml

128 640

ROSÉ WINE

Château d'Esclans, Whispering Angel
Côtes de Provence, France 2023/24

by glass by bottle
150ml 750ml

128 640

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。

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SUMMER LOBSTER EXTRAVAGANZA

16TH - 31ST JULY 2025

APPETISER

Lobster bisque, brandy, tarragon cream

文華龍蝦湯 HKD258

or

Poached Lobster, Wonton Crisp, Cucumber, Radish, Mango Salsa, Sweet Chilli Sauce

水煮龍蝦伴芒果莎莎配甜酸辣醬 HKD338

or

Lobster & Avocado Salad, Chicory, Sweet Peas, Fennel, Watercress, Spicy Cocktail Dressing

龍蝦牛油果沙律配辣雞尾酒汁 HKD338

ENTRÉE

Lobster Orzo Pasta, Tobiko, Asparagus, Celery, Parmesan, Yuzu Pepper, Parsley

龍蝦蟹子米型意粉 HKD458

or

Lobster Meat Fried Rice, Japanese Style, Egg, Pickle, Bonito Flakes, Spring Onion

日式龍蝦炒飯 HKD458

or

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龍蝦海陸雙拼 (二人份) HKD988

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