

Le Bec Fin

Bar | Restaurant

● EXPERIENCE CULINARY ARTISTRY ●

DINING

Appetizer

Seasonal Salad
Steam Egg Custard With Foie Gras
Beef Tartare with Egg yolk Sauce

Soup

Gratinated French Onion Soup en Cocotte
Vichyssoise (Chilled Potato Soup)

Main

Linguine Gamberi - Spanish Red Prawn Pasta
Sea Urchin Pasta
Seasonal Pasta
Chargrilled Hairtail Fish
Black Throat with Radish
Sizzling Wagyu Beef (+\$100)
Wagyu Steak Sandwich (+\$200)
Beef Tongue Stew

Dessert

Crème Caramel
Matcha Shaved Ice
Melon Blancmange

Tea or Coffee

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Two Courses	\$640
Three Courses	\$700
Four Courses	\$800

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Sommelier's Pick (per glass)

JP Benoit Chablis - \$130
Lignier Michelot - \$130

All prices in HK\$ and are subjected to a 10% service charge