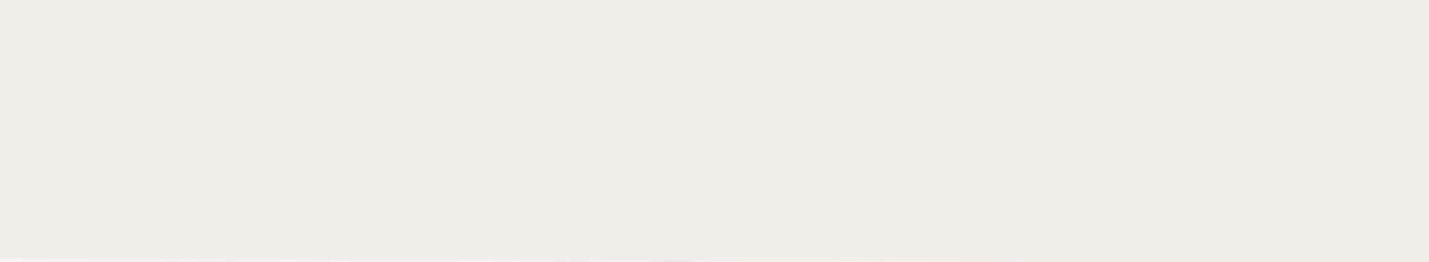



Le BRISTOL
FRENCH RESTAURANT



FRUITS DE MER 海鮮

Seafood Platter

海鮮拼盤 

648 (Crab) or 698 (Lobster)

Fresh Oysters, Sea Snails, Sweet Shrimps,
Whole Sleeping Crab or Whole Lobster

Oysters & Wine Combo A

7 Pieces of Daily Fresh Oysters
with 2 Glasses of House White Wine or Prosecco 398

Oysters & Wine Combo B

14 Pieces of Daily Fresh Oysters
with a Bottle of House White Wine or Prosecco 750

Sautéed Clams or Mussels

煮鮮蜆/青口 168

White Wine Sauce / Cream Sauce / Tomato Sauce /
Pesto Sauce / Chilli and Garlic Sauce
白酒汁/忌廉汁/蕃茄汁/香草汁/香辣蒜汁

Daily Fresh Oysters

Buy 6 Get 1 Free (Seasonal Price)
每日新鮮生蠔 買6送1 (時價)




SALADES 沙律

Smoked Salmon Tartare with Avocado in Cranberry Sauce

煙三文魚他他伴牛油果配紅莓汁 168

Fresh Prawn and Avocado Salad with Buffalo Mozzarella Cheese

鮮蝦牛油果水牛芝士沙律 168 

Roasted Beef Salad with French / Italian / Japanese Dressing

燒牛肉沙律配法式沙律醬/意式油醋汁/和風醬 148

Caesar Salad

凱撒沙律 118

with Smoked Salmon / with Duck Ragout

配煙三文魚/配鴨胸 138

Spinach and Bacon Salad with Honey Mustard Sauce


菠菜煙肉沙律配蜜糖芥末汁 118

Mixed Seasonal Green Salad with French / Italian / Japanese Dressing

雜菜田園沙律配法式沙律醬/意式油醋汁/和風醬 118



ENTRÉE 前菜

Seared Goose Liver
香煎法國鵝肝 208 (2pcs) or 118 (1pc) 

Supreme Goose Liver Pate
法國頂級鵝肝醬 180

Smoked French Baby Eel
煙法國鰻魚仔 180

Iberico Ham with Tomato Salsa Toast
黑毛豬火腿伴蕃茄沙沙多士 208 

Smoked Salmon with Horseradish
煙三文魚配辣根汁 148

Sautéed Assorted Vegetables or Mushrooms
香蒜炒野菜/香蒜炒雜菌 128

Pan-Fried Scallop with Creamed Spinach
扒帶子配忌廉菠菜 148

Escargot with Herbs and Garlic Butter
香草蒜蓉牛油焗田螺 128

Baked Champagne Soufflé with Oysters
香檳梳乎厘焗生蠔 228 (3pcs)


Iberico Ham (50g) with Honey Melon
黑毛豬火腿 280 伴蜜瓜 +50

Iberico Ham (100g) with Honey Melon
黑毛豬火腿 500 伴蜜瓜 +100



VELOUTÉS 湯

Lobster Bisque en Croûte

酥皮龍蝦湯 108 


French Oyster Chowder

鮮蠔周打湯 88

Fresh Clam Chowder

鮮蜆周打湯 78

French Onion Soup

法式洋蔥湯 68 

Wild Mushroom Soup

鮮野菌湯 68

Minestrone

意大利雜菜湯 68

Soup of the Day

是日餐湯 58





PÂTES 意粉

King Prawn Linguine in Spicy Tomato Sauce

香蒜大蝦扁意粉配辣蕃茄汁 180 

Stewed Seafood Risotto with Black Truffle and Cheese

海鮮意大利飯配黑松露野菌芝士 180

Sea Urchin Linguine with Basil in Butter Sauce

海膽扁意粉 168 

Squid Ink Spaghetti with Squid and Cherry Tomatoes

香草墨汁意大利粉配墨魚及車厘茄 168

Angel Hair with Fresh Clams in White Wine Cream Sauce

鮮蜆天使麵配白酒忌廉汁 148

Linguine with Mixed Mushrooms in Black Truffle Cream Sauce

雜菌扁意粉配黑松露忌廉汁 138

Spaghetti Carbonara

煙肉意大利粉配芝士白汁 158

Spaghetti Alio Olio Peperoncino

香草辣蒜意大利粉 138

Angel Hair with Mixed Vegetables in Pesto Sauce


雜菜天使麵配香草汁 128



PLATE 主菜

Pan-Fried Blue Cod Fillet
with Champagne Butter Sauce
香煎深海藍鱈魚柳配牛油香檳汁 258

Grilled King Prawn with Lemon Butter Sauce
烤虎大蝦配檸檬牛油汁 258

Le Confit de Canard with Plum Sauce
傳統法式油封燒鴨腿配酸梅汁 258 

Roasted Duck Breast with Honey Gravy
燒鴨胸配蜜糖燒汁 208

Roasted Poussin with Pesto Gravy
香草燒法國走地野雞配燒汁 238

Roasted Spanish Crispy Pork Belly
with Honey Peach Sauce (40 mins)
古法燒西班牙豬腩仔配蜜糖香桃汁 (需時40分鐘) 248 

Grilled Iberico Pork Rack
炭燒西班牙黑豚鞍扒 328



VIANDES 肉類

US Prime Tenderloin 8oz
美國頂級牛柳 420 (2pcs)


Grilled US Angus Bone-in Ribeye 16oz
炭燒美國安格斯有骨肉眼扒 380

US Prime Sirloin 10oz
美國頂級西冷扒 370

US Prime Rib Eye 10oz
美國頂級肉眼扒 350

Sous Vide Australian M5 Wagyu Short Rib
慢煮澳洲M5和牛牛小排 330 

Roasted Lamb Rack in Provencal
燒羊鞍堡雲酥 250

Baked Lamb Chop with Puff Pastry
法式酥皮焗羊扒 250 

Grilled Lamb Chop 8oz
法式燒羊扒 220

Roasted Lamb Fillet with Pommery Mustard Gravy
燒羊仔柳配芥末籽燒汁 180



ACCOMPAGNEMENTS 伴菜

Baked Sweet Potatoes with Truffle and Cheese

黑松露芝士焗甜薯 88

Potato Wedges with Truffle Sauce

脆炸薯角配黑松露醬 88

Mashed Potatoes with Bacon and Sour Cream

煙肉酸忌廉焗薯蓉 78

Baked Vegetables with Champagne and Cheese

芝士香檳焗野菜 78

Garlic Creamed Spinach

香蒜忌廉菠菜 68

Mixed Green Salad with Tomato Salsa

田園雜菜沙律配番茄沙沙 68