

SALON LANSON

SEAFOOD WEEKEND

FOUR COURSES 620

BEVERAGE OPTION 198

Three glasses of sommelier-selected wines,
water and your choice of coffee or tea

Starter

OTORO TARTARE 180

Tuna Belly, Avocado, Pickled Young Ginger,
63°C Sous Vide Egg Yolk

Soup

MAITAKE INFUSED FISH BROTH 105

Tender Poached Madai Sea Bream,
Sautéed Maitake Mushroom Clusters

Main Course

GRILLED SPANISH OCTOPUS  350

Tender Octopus Leg, Lemon & Garlic Braised Cannellini Beans,
Smoky Romesco Sauce

OR

CAPELLINI AGLIO E OLIO WITH RAZOR CLAMS 210

Sautéed Razor Clams, Sliced Garlic, Chilli Flakes, Extra Virgin Olive Oil

OR

MISO GRILLED BLACK COD 280

Tricolour Carrot Pavé, Asparagus, Jerusalem Artichoke Purée

Dessert

OCEANIC COCONUT PANNA COTTA 90

Sweet Mango Compote



Contains Nuts

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SEAFOOD WEEKEND

四道菜 620

飲品選項 198

三杯品酒師精選美酒、水及咖啡或茶

前菜

拖羅他他 180

吞拿魚腩、牛油果、醃子薑、63°C慢煮蛋黃

湯

舞茸菇鯛魚湯 105

慢煮水波鯛魚、香炒舞茸菇

主菜

香烤西班牙八爪魚  350

慢煮八爪魚腳、檸檬蒜香燴白腰豆、煙燻紅椒堅果醬

或

蒜油蜆子天使麵 210

蜆子、蒜片、辣椒碎、初榨橄欖油

或

西京燒銀鱈魚 280

千層紅蘿蔔、蘆筍、香滑菊芋蓉

甜品

海洋椰香奶凍 90

芒果醬



含有堅果類

所有價格均以港幣計算，另設加一服務費。如有任何特別的餐飲需求或食物過敏，請通知我們的職員。