



biblow
bar . seafood . bistro

french
gourmay
法國五月美食薈

byblow

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FRENCH

gourmet menu

Starter

*Slow-cooked French Duck Breast,
Dark Cherry Reduction*

慢煮法國鴨胸 · 黑櫻桃汁

Soup

Bouillabaisse

馬賽海鮮湯

Main

*Pan-fried Chilean Seabass Fillet, Tapenade,
Spinach Puree, Lemon Butter Sauce*

香煎智利鱸魚 · 黑橄欖 · 菠菜蓉 ·
檸檬牛油汁

Dessert

Souffle, Lavender Ice-cream

梳乎里 · 薰衣草雪糕

\$468

PER PERSON

+ \$128 with 2 glasses of wine pairing

All prices are subject to 10% service charge (rounded off to the nearest dollar)

加一服務費 四捨五入收費