



De Soleil

**Le French GourMay 2026 法國五月美食薈**  
**In a joy of French Vietnamese Cuisine 法越情懷**

**Commencer**

*Fresh Crab Meat, Heirloom Tomatoes and Avocado Timbale*

鮮蟹肉, 番茄牛油果塔

*Baked Escargot stuffed with Minced Pork and Lemon Glass*

焗香茅豬肉釀田螺

*Crispy-fried Prawn Toast with Aioli*

香脆蝦多士配香蒜蛋黃醬

**Chateau Barail Blanc, Bordeaux 2023 (100ml)**

**Soupe**

*Vietnamese "Bouillabaisse"*

越式海龍皇湯

**Principal**

*Baked Cod Fillet with Turmeric and Dill*

*served with Cold Rice Vermicelli, Peanuts and Chili*

黃薑刁草焗鱈魚配檬粉、花生、辣椒

OR 或

*Roasted Beef Short Rib with Honey Tamarind Sauce*

*Charred Carrots, Crispy Lotus Root and Romanesco*

蜜糖酸子汁燒牛肋骨

配燒甘筍、脆蓮藕、羅馬花椰菜

**Chateau Barail Rouge, Bordeaux 2022 (100ml)**

**Dessert (Un Peu Sucre)**

*Vietnamese Coffee Crème Flan*

越南咖啡焦糖布丁

**每位港幣 HK\$528 per person**

**(Minimum for two persons 兩位起)**

**另配餐酒每位港幣 HK\$120 per person for wine pairing**

The price is subject to 10% service charge. 另加一服務費。

If you have any food allergies, please inform our staff.

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。