

# LM(La Maison) – your dining experience (Portuguese European Dinner Menu)

\*Freshly Baked Bread served with herb butter & pate \* (\$15/per head)  
(please advise your server if your table do not wish to have the above)

## (Appetizer) 頭盤

### (Signature) 招牌

Roast Piglet (1/4 portion \$288, Half piglet \$518, Whole piglet \$988)  
招牌葡式燒乳豬(1/4 隻\$288 半隻\$518 全隻\$988) \*限量供應

1. Grilled Seafood Platter with Mixed Vegetables - \$338  
(Jumbo Shrimps, Scallops & Sardines)  
葡式燒海鮮拼盤 (大蝦, 帶子, 沙甸魚)
2. Tuna Tartare and Avocado with Squid Sashimi - \$168  
吞拿魚牛油果他他配墨魚魚生
3. Fried Bacalhau (Salted Cod Fish) potato ball ( 5 pcs) - \$78  
炸馬介休球 (5 粒)
4. Clams with white wine sauce 白酒煮蜆 - \$168
5. Mushroom Flan Salad 焗磨菇梳乎利沙律 - \$78
6. Baked Potato Skin with Meat Sauce 葡式肉醬配焗薯皮 \$138
7. Pan Fried Halloumi White Cheese 香煎塞浦路斯白乳酪 \$98
8. Grill Diced Salted Ox tongue 燒咸牛脷粒 - \$68
9. Grill Portuguese Sausage with diced apple 燒葡國腸 - \$68

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**10% SERVICE CHARGE / FREE COKARGE (Red/White Wines Only)**

**Other beverages corkage will be HK\$50 per bottle**

**Lunch: Mon to Fri (12:00pm - 2:00pm)**

**Dinner: Mon to Thu (6:30pm - 10:00pm)**

**Fri & Sat (6:30 pm - 10:30pm)**

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**(Portuguese European Dinner Menu)**

**(Appetizer)**

**頭盤**

10. Pan Fried Halloumi White Cheese - \$98  
香煎塞浦路斯白乳酪
11. Deep Fried Cauliflower and Broccoli - \$78  
炸椰菜花伴西蘭花配芥末子汁
12. Caesar Salad - \$78 (w/ Smoked Salmon – add \$20)  
凱撒沙律 (配煙三文魚加\$20)
13. Spanish Ibérico Ham 48M served w/ sweet melon (50g) -\$168  
西班牙 48 月風乾火腿伴蜜瓜
14. Platter of mixed cheese (camembert, blue cheese, emmental & goat cheese) 法式芝士拼盆 - \$148
15. Escargot de baroque (6pcs Snail with Garlic Butter & Potato Puree) - \$78  
法式香草焗田螺 (6 pcs)

**(Daily Fresh Oysters)**

\*新鮮生蠔

**Gillardeau No.2** \$48/pc , \$280 /half dozen, \$530 /per dozen

**(Soup)**

**餐湯**

1. Mushroom Soup 磨菇濃湯 - \$78
2. Shrimp Bisque 鮮蝦濃湯 - \$88

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**(Main Course)**

**主菜**

1. Tomato Ginger Oxtongue stew - \$198  
鮮茄薑汁燜牛脷
2. Beef Brisket Stew with Vegetable & Mushroom - 238  
金菇雜菜燜金錢牛脷
3. Home Style Pork's Knuckle Stew - \$258  
家鄉葡式燜豬手
4. Home Style Curry Grouper with Deep Fried Egg **(Choose you own Level of Spiciness)** - \$258  
特色家鄉咖喱石斑柳配炸蛋 (可選擇辣度)
5. Baked rice with Shredded duck meat Portuguese style - \$158  
葡式焗鴨飯
6. African Chicken (medium hot) – Half \$138- Whole \$260  
非洲雞 (中辣) 半隻\$138 一隻\$260-
7. Grilled whole sardine ( 2 pcs) - \$88  
燒原條沙甸魚 (2 條)
8. Stir- fried cabbage Portuguese style - \$68  
葡式椰菜
9. Lamb Shank in Red Wine Sauce - \$188  
紅酒燴羊膝

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**(Main Course)**  
**主菜**

10. Grilled Grass Fed Prime Ribeye with Truffle sauce - \$338  
草飼頂級肉眼牛扒配黑松露汁
11. Grilled Grass Fed Lamb with Gravy - \$348  
草飼羊架配燒汁
12. Confit de Canard (duck leg with cabbage salad) - \$320  
法式烤焗油鴨腿伴紫椰菜
13. Chef's Special Pasta -\$138  
廚師特式意粉

**(Homemade Desserts)**  
**甜品**

1. **\*(signature)\*** Dark Cherry Clafoutis (hot dish) - “20 mins ” - \$68  
法式焗梳夫里
2. Pear poached with red wine sauce - \$58  
紅酒燴梨
3. French fudge chocolate cake (hot dish) - “15 mins ” - \$68  
心太軟伴雲尼拿雪糕

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