



LE RÊVEUR
@ Flower Market



All-Day Menu

All-Day Breakfast
全日早餐

Champs-Elysées Big Breakfast 香榭麗舍特級早餐 🌿 \$115

Croissant, Madeleines, French-Style Scrambled Egg or Soft-Boiled Egg, Lentils with Tomato Confit, Salad, Toulouse Sausage, Bacon
牛角包, 瑪德蓮, 法式炒蛋或水煮蛋, 油漬蕃茄拌扁豆, 沙律, 圖盧茲(Toulouse)香腸, 煙肉

Eggs Benedict 班尼迪蛋 \$85

Japanese Poached Eggs, Bacon, English Muffin, Hollandaise Sauce, Local Eco-organic Green Salad with House Dressing
水煮日本蛋, 煙肉, 英式鬆餅, 荷蘭醬, 本地有機沙拉菜配搭自家製沙拉汁

Eggs Norvegienne 挪威班尼迪蛋 \$105

Japanese Poached Eggs, Smoked Salmon, English Muffin, Hollandaise Sauce, Local Eco-Organic Green Salad with House Dressing
水煮日本蛋, 煙三文魚, 英式鬆餅, 荷蘭醬, 本地有機沙拉菜配搭自家製沙拉汁

Eggs Florentine 嫩菠菜班尼迪蛋 🌿 \$85

Japanese poached eggs, Baby Spinach, English muffin, Hollandaise sauce, local eco-organic green salad with house dressing
水煮日本蛋、嫩菠菜、英式鬆餅、荷蘭醬及本地有機沙律菜配搭自家製沙律汁

Guacamole Eggs Benedict 墨西哥式牛油果醬班尼迪蛋 🌿 \$95

Japanese poached eggs, Mashed Avocado, English muffin, Hollandaise sauce, local eco-organic green salad with house dressing
水煮日本蛋、墨西哥式牛油果醬、英式鬆餅、荷蘭醬及本地有機沙律菜配搭自家製沙律汁

Avocado Turkish Eggs Salad 牛油果土耳其水波蛋沙律 🌿 \$115

Avocado with Turkish Eggs(Greek Yogurt), Smoked Salmon, Smoked Bacon crumb, Arugula Salad and Sour Dough Toast
牛油果及土耳其式水煮蛋(希臘乳酪), 煙三文魚, 煙肉碎, 火箭菜沙律, 酸種麵包多士

Shakshuka with Sour Dough Toast 北非焗蛋 🌿 \$98

Minced Pork, Red Onion, Red Bell Pepper, Eggs, Harissa and Tomato Sauce
免治豬肉, 紅洋蔥, 紅辣椒, 蛋, 哈里薩蕃茄辣醬

🌿 **Vegetarian Available 可選素食**

Mobile version prevails 以上菜牌以手機版本為準

Subject to 10% service charge 設有加一服務費

Maximum 1.5 hours during peak hour 繁忙時段按實施時間限制 (最多1.5小時)

Minimum charge per head is 1 item (set meal is considered as 1 item) 最低消費為每人最少1項商品 (套餐則為1項)



All-Day Menu

Sandwich . Toast . Pastries 三文治 . 多士 . 鹹批

Roasted Wagyu Beef Cheek Panini 烤和牛臉頰意式三文治 \$118
Panini with Roast Wagyu Beef Cheek, Butter Lettuce, Tomato, Onion Jam, Emmental Cheese, Choron Sauce
帕尼尼麵包及烤和牛臉頰肉, 牛油生菜, 蕃茄, 紅酒洋蔥, 修隆醬

Elegant Avocado Toast 優雅版牛油果多士 \$105
Avocado with Smoked Golden Threadfin Bream & Cherry Tomato on Tomato Basil Ciabatta Toast
蕃茄拖鞋麵包多士配牛油果、煙馬友魚及車厘茄

Truffle Croque Monsieur 法式松露多士先生 \$85
White Bread, Truffle Béchamel, Country Ham from France, 3 Cheese Mix (Comte Cheese + Emmental Cheese + Cantal Jeune Cheese)
白麵包, 松露白汁, 法國熟火腿, 三種法國芝士

Scrambled Eggs on Sourdough with Parmigiano Reggiano \$78
酸種麵包多士配傳統巴馬臣芝士炒蛋

Egg Rothko 布魯克林式多士 \$55
French Brioche Toasted with Japanese Egg and Melted Emmental Cheese
法式布莉歐麵包、日本蛋配埃文達芝士

Pasta 意粉

Sea Bass, Pak Choy and Cherry Tomato Spaghetti in Lobster Sauce \$145
海鱸魚、小棠菜及車厘茄龍蝦汁意大利粉

Traditional Carbonara 傳統卡邦尼意大利粉 \$115
Pecorino Romano Cheese, Guanciale, Egg yolk
博雅連奴芝士, 意大利煙燻豬面頰肉, 蛋黃

Chili Crab Spaghetti with Courgette and Shimeji Mushroom \$145
辣椒蟹肉意瓜本菇意大利粉

Bucatini all'Amatriciana 風乾豬臉頰肉番茄芝士意大利粉 \$115
Guanciale, Pecorino Romano cheese and Tomato Sauce,
意大利風乾豬面頰肉、羊奶芝士及蕃茄汁

Spaghetti alle Vongole (Spicy) 辣白酒煮蜆香草意大利粉 \$135
Fresh Clams, pine nuts, parsley
鮮蜆, 松子仁, 意蕃西

Vegan Spaghetti With Seasonal Vegetables And Extra Virgin Olive Oil \$85
純素時令蔬菜及初榨橄欖油意大利粉

 Vegetarian Available 可選素食

Mobile version prevails 以上菜牌以手機版本為準

Subject to 10% service charge 設有加一服務費

Maximum 1.5 hours during peak hour 繁忙時段按實施時間限制 (最多1.5小時)

Minimum charge per head is 1 item (set meal is considered as 1 item) 最低消費為每人最少1項商品 (套餐則為1項)