

# LUNCH MENU - MONDAY TO FRIDAY

## 3-COURSE LUNCH SET @HK\$198

12 noon to 2 pm (Last Order)

### STARTER

**Organic Green Salad**, apple and raspberry vinaigrette, olive oil

**Foie Gras Terrine**, Port marinade, toasted bread (+HK\$60)

**Butternut Soup**, seasoned with nutmeg and cinnamon, goat cheese, nut

**Cured Salmon Gravlax**, dill cream, Granny Smith apple, radish (+HK\$60)

**Slow-Cooked Egg**, Comté cheese emulsion, sautéed mushroom

### MAIN COURSE

**Suprême de Volaille**, sobrassada (*mild chorizo*), sweet potato, veal jus

**Hokkaido Scallop**, mushroom risotto, autumn truffle, cheese emulsion (+HK\$80)

**Duck Breast**, butternut purée, confit shallot, veal jus

**Chef Léa's Fish of the Day**, seasonal garnish

**Gnocchi à la Parisienne**, roasted in sage butter, edamame bean, cheese emulsion

### DESSERT

**Cheese Platter**, 3 kinds of French artisan cheese

**Rice Pudding**, Madagascar vanilla, orange zest, cinnamon

**Poached Pear**, chamomile, lemon and ginger sorbet

**Mini Chocolate Fondant**, sorbet

**Espresso/Americano Coffee/Tea**

### BEVERAGE

**Mineral Water 75cl HK\$58**

**Alain Milliat 33cl HK\$68**

**Wine by the Glass 12cl HK\$68**

**Coke/Sprite 33cl HK\$38**

**Fils de Pomme Cider 33cl HK\$68**

**Tea Pot HK\$48**

**Blonde of St-Tropez Beer 33cl HK\$68**

**Coffee Cup HK\$38**

*All Items Are Subject to 10% Service Charge - Please advise us if you have any allergies*