

OUR MENU

Available from 12noon to 2.30pm (last order)

3-COURSE SET LUNCH

- HK\$258 -

STARTER

ORGANIC GREEN SALAD, homemade dressing, pickles
有機沙律, 法式沙律醋

SOUP OF THE DAY, seasonal vegetable
是日精選餐湯

PERFECT EGG, mushroom sabayon, toasted bread, Parmesan
cheese

溫泉蛋, 焗麵包, 巴馬臣芝士

FOIE GRAS TERRINE, toasted bread, preserves (+HK\$80)
鴨肝凍批, 焗麵包 (另加HK\$80)

MAIN COURSE

GRILLED HANGING TENDER, mashed potato, beetroot purée,
veal jus

香煎封門柳, 菜頭薯蓉, 燒汁

SEARED SALMON, grilled French beans, lemon orange sabayon
香煎三文魚, 檸檬香橙沙巴翁

GRILLED CHICKEN BREAST, grilled endives, béarnaise sauce
香煎雞胸, 苦白菜, 賓尼士汁

CONCHIGLIONI WITH SEASONAL MUSHROOM, mushroom
mousse, truffle sauce

松露蘑菇釀貝殼粉, 松露汁

CONFIT DUCK LEG, grilled mushroom, mashed potato (+HK\$150)
油封鴨髀, 薯蓉, 燒汁 (另加HK\$150)

DESSERT

DESSERT OF THE DAY

是日精選甜品

MINI CHOCOLATE FONDANT, vanilla ice cream
迷你朱古力心太軟, 雲呢拿雪糕

CHEESE PLATTER, 3 kind of French artisan cheese
芝士拼盤, 三種法國傳統手工芝士

EXPRESSO / AMERICANO / LATTE / CAPPUCCINO / TEA*

*DESSERT + COFFEE/TEA (+HK\$20)
甜品 + 咖啡或茶 (另加HK\$20)

SIGNATURE DISHES

150g POLMARD BEEF TARTARE, served with
toasted bread **208**

PITHIVIER OF PIGEON AND FOIE GRAS, French puff pastry,
fennel marmalade, veal jus (need 30 minutes) **428**

FOIE GRAS PLATTER, 3 kind of foie gras, brioche, preserves **228**

CONFIT DUCK LEG, grilled mushroom, mashed potato **368**

APPLE CRUMBLE, cinnamon, raisin, vanilla ice cream **128**

CHEESE PLATER, 3 kind of French artisan cheese **128**

CHEESE PLATER, 5 kind of French artisan cheese **178**

SIDES

ORGANIC GREEN SALAD, homemade dressing, pickles **68**

SOUP OF THE DAY, seasonal vegetable **68**

MASHED POTATO, brown butter **68**

POTATO GRATIN DAUPHINOIS, leek, onion, cream,
nutmeg **88**

VEGETABLE "TIAN", Provence-style oven-baked vegetables **68**

FRENCH FRIES, smoked paprika, truffle mayonnaise **68**

PREMIUM SET LUNCH

- HK\$398 -

STARTER

ASPARAGUS AND BLUE CHEESE SALAD, crouton,
blue cheese truffle mayonnaise
蘆筍沙律, 藍芝士沙律醬

or

OCTOPUS APPLE TART, pistachio, cheese foam
八爪魚蘋果撻, 芝士泡沫

MAIN COURSE

PITHIVIER OF PIGEON AND FOIE GRAS, fennel marmalade,
veal jus (30min cooking time, +HK\$150)

鴿子皇批, 茴香, 小牛仔汁 (30分鐘預備, 另加HK\$150)

or

GRILLED DUCK BREAST, beetroot, roasted carrot,
truffle mayonnaise, onion mousse
香煎鴨胸, 烤醃製甘菊

or

GRILLED SEA BREAM, potato, fried caper,
lemon orange sabayon

香煎鯛魚, 薯蓉, 刺山柑, 檸檬香橙沙巴翁

or

CONFIT DUCK LEG, grilled mushroom,
mashed potato (+HK\$80)

油封鴨髀, 薯蓉, 燒汁 (另加HK\$80)

DESSERT*

ORANGE RUM CHOCOLATE MOUSSE,

orange sorbet, crumble

燈酒巧克力慕絲

or

APPLE CRUMBLE, cinnamon, raisin, vanilla ice cream

蘋果金寶

or

ANY DESSERT from the Set Lunch

任何是日精選甜品

WINE BY THE GLASS (12cl)

[S] 2018 Spain, Catalonia, **Alta Alella**, Mirgin Reserva Rosé **108**

[S] N.V. Champagne, **Gonet-Médeville**, 1er Cru Tradition, **178**
Brut ◆

[W] 2020 Côtes du Roussillon, **Mas Amiel**, Vertigo Blanc ◆ **98**

[W] 2018 Bordeaux, **Dourthe**, Grande Cuvée Sauvignon Blc **108**

[W] 2020 Alsace, **Dopff**, Cuvée Europe Riesling ◆ **108**

[W] 2018 Burgundy, **François Carillon**, Bourgogne
Aligoté ◆ **138**

[W] 2020 Montlouis-sur-Loire, **La Taille Aux Loups**,
Rémus, V.V. ◆ **158**

[W] 2019 Burgundy, **Dom. William Fèvre**, Chablis ◆ **158**

[R] 2020 Argentina, Mendoza, **Susana Balbo**,
Crios Malbec ◆ **98**

[R] 2020 Côtes du Roussillon, **Mas Amiel**, Vertigo Red ◆ **108**

[R] 2020 Spain, Ribera del Duero, **Emilio Moro**,
Finca Resalso **108**

[R] 2017 Côtes du Rhône, **Coudoulet de Beaucastel** ◆ **138**

[R] 2019 Uruguay, Maldonado, **Bodega Garzón**, Single
Vineyard Tannat ◆ **158**

[R] 2015 Saint-Julien, **du Glana** **178**

Eco-Friendly Wines ◆ Minimum spending 1 Set or 1 Main Course per person

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