

3-COURSE SET BRUNCH – HK\$358

Available from 12noon to 2.30pm (last order)

with a complimentary **drink**: cup of Coffee or Tea or an Alain Milliat Fruit Juice

STARTER

BREAD, 2 KIND OF PASTRIES, ORGANIC GREEN SALAD, MELON AND HAM,
SOUP OF THE DAY, DUCK LEG TERRINE, GRILLED SCALLOP WITH MANGO
法式拼盤 (餐包，迷你酥點，是日餐湯，新鮮沙律，火腿蜜瓜，鴨腿凍批)

Add HK\$60

LANGOUSTINE TARTARE
冰島龍蝦他他

MAIN COURSE

GRILLED HANGER STEAK, Gherkin, Sautéed Potato, Gravy
封門牛柳配拉可雷特芝士，酸青瓜，炒薯仔，燒汁

SEARED HAMACHI, Crab Meat, Salmon Roe, Clam Sauce
香煎油甘魚，蟹肉三文魚籽汁

KUMAMOTO PORK COLLAR, Brussel Sprout, Smoked Bacon, Pineapple Gravy
熊本豬梅頭，抱子甘藍，煙肉，菠蘿燒汁

BUTTER ROASTED CABBAGE, Grilled Zucchini, Mashed Potato
奶油烤椰菜，意大利青瓜，法式薯蓉

CONFIT OCTOPUS, Seasonal Fruit Ratatouille **(+HK\$60)**
油浸八爪魚，時令水果雜菜 (另加 HK\$60)

150G POLMARD BEEF TARTARE, Toasted Bread **(+HK\$60)**
牛肉他他，烤法包 (另加 HK\$60)

PITHIVIER OF PIGEON AND FOIE GRAS, Fennel Marmalade, Veal Jus **(+HK\$250)**
鴿子皇冠批，茴香，小牛仔汁 (另加 HK\$250) *30min cooking time*

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

DESSERT

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

MADELEINE, Morello Sorbet
瑪德蓮蛋糕，莫雷諾櫻桃雪葩

EXPRESSO / AMERICANO / LATTE / CAPPUCCINO / TEA*
咖啡或茶

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

EXTRA SIDE

MASHED POTATO (+HK\$68)
VEGETABLE *TIAN* (+HK\$78)
TRUFFLE FRENCH FRIES (+HK\$78)
POTATO GRATIN DAUPHINOIS (+HK\$88)