



## MICHELIN-STARRED 'PARISIAN' DINING

*Award Winning Chef Frédéric Vardon, bringing his Intriguing French Cuisine to Town*

*Award winning Chef Frédéric Vardon proudly introduces the Hong Kong edition of his Michelin-Starred restaurant LE 39V which is located on the 101th floor in ICC. The award winning chef will be helping his team of professionals from Paris to interpret his passion and philosophy in culinary through his intriguing French cuisine to Hong Kong.*

### Express Lunch

**3 courses \$380** (Appetizer, main course, dessert)

### Seafood Lunch

**4 courses \$480** (Ocean seafood, appetizer, main course, dessert)

## Appetizer/Entrees

### ◇ Nicoise salad

(tuna, quail egg, tomatoes cherry, spring onion, bell pepper, olive, French bean)

Salade Nicoise

### ◇ Our beef tartare 'taillé au couteau'

Notre tartare de boeuf taillé au couteau

### ◇ Lentill 《royale》, crispy pork belly and quince marmelade

Royale de lentille verte du puy, poitrine de porc croustillant et marmelade de coing

## Main/Flats

### ◇ Chicken breast roasted in walnut crust, endive caramelised and grapes

Superme Volaille rotie en croute de noix, endive et raisin

### ◇ New Zealand lamb roasted, red bell pepper, parsley root mash and flat green beans

Agneau de nouvelle Zélande rôtis aux piquillos, purée de racine de persil etharicots plat

### ◇ Fish stew with vegetables, potatoes cream with saffron

Blanquette de poissons aux légumes, crémeux de pomme de terre au safran

### ◇ Lobster linguine, cherry tomato and tarragon (supplement \$90)

Linguine au homard, tomate cerise et estragon (supplément \$90)

## Cheese or Dessert/Fromage or Dessert

### ◇ Assortment of dessert

Plateau de desserts

### ◇ Soufflé of the day

Soufflé du jour

### ◇ Cow's curd cheese cake, pear and salted butter caramel

Cheesecake au caillé de vache, poire et caramel au beurre

### ◇ Cheese Plate

Assiette de fromages

### ◇ Coffee or Tea