



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

◇ Winter vegetable Minestrone soup, slice of duck breast with peppers, golden crouton

Minestrone de legumes d'hiver, canard marine au trois poivres, crouton dorés

Main/Flats

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

Supreme Volaille rotie en croute de noix, endive et raisin

◇ Beef cheek confit in red wine sauce, roasted and mash of Jerusalem artichokes

Joue de boeuf confite au vin rouge, artichauts rotis et mousseline de topinambourgs

◇ Grey mullet roasted, winter vegetables pressed, lemongrass foam

Mulet noir roti, mille feuilles de legumes de saison, emulsion citronelle

◇ Red prawns Carabineros linguine, cherry tomato and tarragon (supplement \$90)

Linguines aux crevettes Carabineros, 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

◇ Chestnut Fontainebleau, cranberry marmalade, ginger bread biscuit

Fontainebleau a la crème de marron, marmalade de canneberge, biscuit pain d'épice

◇ Cheese Plate

Assiette de fromages

◇ Coffee or Tea