



## 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, cherry tomatoes, spring onion, bell pepper, olive, French bean)

*Salade Nicoise*

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

*Notre tartare de boeuf taillé au couteau*

### ◇ Coco bean cream, squid and mussels, pesto sauce

*Crème de coco de Paimpol aux moules, encornet grillé et pesto*

## Main/Flats

### ◇ Chicken breast roasted in walnut crust, potatoes and dry mushroom mash, caramelised onions

*Supreme Volaille rotie en croute de noix, mousseline de pomme de terre aux champignons séchés, onions caramélisés*

### ◇ Veal round in Wellington style, savoy cabbage stuff with vegetables

*Quasi de veau facon Wellington, petit chou farci aux légumes*

### ◇ Monkfish roasted in coco/curry sauce, boulgour like couscous, half dry grapes

*Lotte rotie sauce coco/curry, couscous de boulgour, raisins confits*

### ◇ Red prawns Carabineros linguine, cherry tomatoes and tarragon (supplement \$110)

*Linguines aux crevettes Carabineros, tomate cerise et estragon (supplément \$110)*

## Cheese or Dessert/Fromage or Dessert

### ◇ Assortment of dessert

*Plateau de desserts*

### ◇ Soufflé of the day

*Soufflé du jour*

### ◇ Mille feuille, orange marmalade and sorbet, Chantilly and coriander pesto

*Mille feuille orange et coriandre, marmelade, sorbet et pesto*

### ◇ Cheese Plate

*Assiette de fromages*

### ◇ Coffee or Tea