



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 helming 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

◇ Jerusalem artichoke cream, roasted almond and dry pear, bleu cheese, mousse

Crème de topinambours, amandes torréfiées et poires séchées, mousse au bleue

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

◇ Roasted quail with grapes, sweet potatoes and beetroot in texture

Caille aux raisins, patates douce rotie et déclinaison de betterave

◇ Grill octopus and shellfish, multicolor cauliflowers lemon condiment

Poulpe grillé et coquillages, choux fleurs multicolores et condiment citron

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

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

Cheese or Dessert/Fromage or Dessert

◇ Assortment of dessert

Plateau de desserts

◇ Soufflé of the day

Soufflé du jour

◇ Chocolate Viennois hazelnut biscuit

Notre chocolat Viennois, croquant noisettes

◇ Cheese Plate

Assiette de fromages

◇ Coffee or Tea