



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

◇ White asparagus, orange sauce, parmesan and arugula salad

Asperges blanches, sauce maltaise, copeau de parmesan et roquette

Main/Flats

◇ Lamb shoulder slow cooked, home made Harissa, gnocchi in

« Parisienne » style

Epaule d'agneau confite, harissa maison, gnocchi à la Parisienne et petites salade

◇ Roasted duck breast with spices, cherry condiment, turnip and radish

Magret de canard roti aux épices douce, condiment cerise, radis et navets

◇ Mackerel pan-fry, eggplant miso and smoked eggplant caviar, tomato syrup

Maquereau poêlé, aubergines au miso et caviar fumé, sirop de tomate

◇ 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

◇ Strawberries pancake soufflé, vanilla ice cream

Pancake soufflé aux fraises, glace vanille

◇ Cheese Plate

Assiette de fromages

◇ Coffee or Tea