



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

◇ Yellowtail fish ceviche with passion fruit, pomegranate and fava bean

Ceviche de sériole au fruit de la passion, grenade et fèves

Main/Flats

◇ Stuffed turkey roll roasted, rosemary juice and seasonal vegetables

Dinde farcie et rouée rotie, jus au romarin, poêlée de légumes printanier

◇ Egg ravioli with herbs, sautéed mushrooms mixed, parmesan foam

Ravioles d'oeuf aux herbes, poêlée de champignons et émulsion parmesan

◇ Black cod with miso, sweet corn cream and wild asparagus

Black cod rotis au miso, crème de maïs doux et aspergers sauvages

◇ Red prawns Carabineros linguine, cherry tomatoes and basil (supplement \$120)

Linguines aux crevettes Carabineros, tomate cerise et basilic (supplément \$120)

Cheese or Dessert/Fromage or Dessert

◇ Assortment of dessert

Plateau de desserts

◇ Soufflé of the day

Soufflé du jour

◇ Rhubarb pie, almond cream and meringue

Tarte à la rhubarb, crème d'amande et meringue

◇ Cheese Plate

Assiette de fromages

◇ Coffee or Tea