

WEEK-END SET LUNCH MENU

◇ 5 courses set 780
 - Seafood plate / Appetizers / Soup / Main-course / Desserts

◇ Kids menu* 280
 - Soup of the day / King prawns linguine, tomatoes / Desserts

- Free flow 320
 - Champagne / White / Red wine

NV Barons de Rothschild - Brut

Or

2016 Sancerre 'Le Rochoy' - Domaine Laporte

Or

2014 Cote-de -Nuits Villages - Maison Louis Latour

- Champagne

NV AR Lenoble - Brut Intense Mag 14 880

NV Barons de Rothschild - Blanc de Blancs 2 180

Jet fresh chilled seafood platter
 -Fresh oysters N°2, Brown crab, clams, seafood market-

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Signature appetizer combination
 Salmon gravlax and crunchy vegetable roll
 Mussels 'royale', chorizo foam
 Scallop ceviche, passion fruit and pomegranate
 Crispy king prawn with basil and lemon sauce
 Papaya and pomelo salad, dry shrimps and cajou nuts

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Our fish soup
 Sauteed squid

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Boston lobster

Grilled with béarnaise sauce
 ratte potatoes and mushroom

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Desserts
 Assortment of desserts
 Soufflé of the day

Coffee / tea / fresh juice / soft drinks included

All prices are subject to 10% service charge



LE 39V
RESTAURANT
HONG KONG



Agenda de Carla Hultshard - Restauração Le 39V Restaurant