

Mix & Match Lunch

2 Courses 360 / 3 Courses 420 / 4 Courses 480

Matching Wine

1 Glass 80 / 2 Glasses 150 / 3 Glasses 220

Gillardeau N'2 Oyster

"Au Naturel" / Lemon / Shallots Vinegar (Supp 39 per pce)

Paté Pantin

Duck & Pork / Pistachios / Pickled Artichoke

Red Snapper

Ceviche / Melon / Avocado

Bouchot Mussels

Japanese Egg / Cauliflower & Coconut Soup / Curry

Eggplant Ravioli

Roasted Tomato Coulis / Cured Ham / Parmesan

Duck Foie Gras (Supp 230)

Matsutake / Solliès Figs / Fresh Hazelnuts

French Quail from Anjou

Grilled / Grapes / Green Beans

Japanese A4 Tenderloin (supp 290)

Blackcurrant / Kabocha Squash / Gnocchi

Skate Wing

Roasted on The Bone / Coco Beans / Grenobloise

Our Cheese Plate

from "les frères Marchand"

Chicorée

Sweet Potato / Cocoa Husk / Crumble

Mirabelles

Tart / Almond / Yogurt Ice-cream

Soufflé

Banana / Chocolate Sauce / Coconut Sorbet

*All prices are in HK\$ and subject to a 10% service charge
Please contact our team in case of any concern for food allergies*