

Mix & Match Lunch

2 Courses 360 / 3 Courses 420 / 4 Courses 480

Matching Wine

1 Glass 80 / 2 Glasses 150 / 3 Glasses 220

To Share

Gillardeau N'2 Oyster (49 per pce)
"Au Naturel" / Lemon / Shallots Vinegar

Paté Pantin

Duck & Pork / Little Gem / Pickled Artichoke

King Salmon

"Gravlax" / Nori / Cucumber Sauce

French Squid

Ratatouille / Saffron Mayo / Tuile

Ceps Royale

Hazelnuts / Japanese Egg Yolk / Ham from Pierre Oteiza

Duck Foie Gras & White Truffle (Supp 380)

Ravioli / Langoustine Bisque / Celery Root

Lamb Shoulder from Rhug Estate

Confit / "Shepherd's Pie"

Japanese A4 Sirloin (supp 290)

Blackcurrant / Kabocha Squash / Gnocchi

French Gurnard From La Rochelle

Onions like a Pissaladière / Vierge Sauce / Kumquats

Our Cheese Plate

from "les frères Marchand"

Black Forest

70% Guanaja / Cherry Sorbet / Vanilla Chantilly

Pineapple

Rhum / Basil / Almond Biscuit

Soufflé

Pistachio / Lemon Sauce / Fromage Blanc Ice-Cream

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