

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

Cured Duck Breast from Perigord

Leeks / Melba Toast / Walnut Dressing

Swordfish Toro

Orange / Ponzu / Fennel

Hokkaido Scallop

"Chaud-Froid" / Lobster Bisque / Celeriac

French Veal Gyoza

"Tete de Veau" / Gribiche Condiment / Sherry Vinegar Jus

White Truffle (Supp 180)

Japanese Egg / Tofu Royale / Comte & Ham "Mouillette"

Iberian Pork Tenderloin

Spaetzle / Red Onion / Mustard Emulsion

Japanese A4 Sirloin (supp 290)

"Bearnaise" / Crispy Shallots / Potatoes

Sea Bass from Corsica

Poached / Root Vegetable Broth / Mushrooms

Our Cheese Plate

from "les frères Marchand"

Grapefruit

Wasabi Panna Cotta / Rose Meringue / Sorbet

Tarte Tatin

Quince / Golden Apple / Goat Curd Ice-Cream

Soufflé

Chocolate / Lemongrass & Espelette Sauce / Avocado 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