

## Mix & Match Lunch

2 Courses 390 / 3 Courses 440 / 4 Courses 490

## 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*

### Duck Foie Gras From Perigord

*"Petit Pot" / Sake / Brioche*

### Mediterranean Octopus

*Terrine Like a "Matelote" / Rouille / Chorizo*

### Scallop from Hokkaido

*"Chaud-Froid" / Lobster Bisque / Celeriac*

### Snails from Burgundy

*"Persillade" / Watercress / Black Trumpet Mushrooms*

### French Black Truffle (Supp 180)

*Japanese Egg / Jerusalem Artichokes / Ham from Pierre Oteiza*

### Challans Yellow Chicken

*Slow Cooked / "Vallée D'Auge" / Parsnips*

### A4 Sirloin from Miyazagi (supp 290)

*"Béarnaise" / Crispy Shallots / Potato Gratin*

### Scottish Salmon

*Miso / Leeks / Gravlax Sauce*

### Mont-D'Or From Les Frères Marchand

*Endive / Apple / Truffle Dressing*

### William Pear

*Poached / Vanilla Mousse / Blackberries*

### Mont-Blanc

*Chesnuts / Yuzu Jam / Almond*

### 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*