

## 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

### "Vitello Tonnato"

French Veal Tartare / Cucumber / Confit Tuna Belly

### Mont-Saint-Michel Bay Bouchot Mussel

Leeks / Melba Toast / "Lait Ribot"

**Australian Black Truffle** (Add 140 Starter / Add 250 Main)  
Japanese Cuttlefish / Smoked Bacon / Parmesan

### Hokkaido Scallop

Grapefruit / Sweet Corn / Polenta

### Burgundy Snails

Gnocchi / "Persillade" / Garlic Foam

### Anjou Quail

Grilled / Hibiscus / Panisses

### Miyazagi A4 Sirloin (Add 290)

Watermelon / Ginger / Java Long Pepper

### New Zeland King Salmon

Saké / Giroles Mushrooms / Seaweed

### Our Cheese Selection

From Xavier, Meilleur Ouvrier de France

### Soufflé

Matcha / Passion Fruit

### Pavlova

Mango / Banana / Avocado

### Dark Chocolate

Shorbread Biscuit / Caraibe Chocolate / Blackberries

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