

## 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

**Tarbouriegh N'2 Oyster** (69 per pce)  
"Au Naturel" / Lemon / Shallots Vinegar

### Brittany Sardines

Marinated / Potatoes / Shallots

### Crème Brûlée

Paris Mushrooms / Bacon / Apple

**Périgord Duck Foie Gras** (Add 180)  
Seared / Matsutake / Figs

### Iberian Octopus

Paimpole Coco Beans / Red Prawn Bisque / Peppers

### Burgundy Snails

"Chou Farcis" / Quinoa / Ratatouille Jus

### French Suckling Pig

Slow Cooked 48 hours / Beetroot / Horseradish

### Miyazagi A4 Sirloin (Add 290)

Kabocha Squash / Blackcurrant / Jus

### Patagonian Toothfish

Carrots / Green Yuzu / Wasabi

### Our Cheese Selection

From Xavier, "L'Un Des Meilleurs Ouvriers de France"

### Citron Givré

Lemon Curd / Yogurt / Sponge Cake

### Japanese Sweet Potatoes

Chicoré / Miso / Hazelnuts

### Soufflé

Passion Fruit / Exotic 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