

Les Entrées Froides

"Vitello Tonnato"

French Veal Tartare / Cucumber / Confit Tuna Belly

Japanese Cherry Tomatoes

"In Texture" / Burrata / Vanilla

Les Entrées Chaudes

Périgord Duck Foie Gras (Add On HK\$180 pp)

Poached / Pot-Au-Feu

Hokkaido Scallop

Grapefruit / Sweet Corn / Polenta

Organic Hen's Egg

Persillade / Organic Honshimenji / Ceps Sabayon

Les Plats

Te Mana Lamb Loin

Artichoke / Pesto / Garlic Foam

Miyazaki A4 Sirloin (Add On HK\$290 pp)

Watermelon / Ginger / Java Long Pepper

Mediterranean Salmon Bass

Mussels / Chorizo / Piperade

Les Fromages et Desserts

Our Cheese Selection

From Les Frères Marchand, Maître Fromager Affineur

Soufflé

Pistachio / Passion Fruit Ice Cream / Madagascar Vanilla Sauce

Poached William Pear

Hibiscus / Almond / Chocolate Ice Cream

Vacherin

Lychee / Madagascar Vanilla / Jasmine

Mix & Match Lunch

2 Courses HKD 300 pp

3 Courses HKD 480 pp

4 Courses HKD 560 pp

Matching Wine

1 glass HKD 80 pp

2 glasses HKD 150 pp

3 glasses HKD 220 pp

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