

SET LUNCH MENU

4 May 2022 to 14 May 2022

A bread basket will be served at your table upon request.

Appetiser Platter

French duck mousse and port wine terrine on toasted baguette
Marinated mussel salad with parsley and bacon
Niçoise salad with grilled tuna
Tunisian grilled Mechouia salad
Salade des îles

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Soup of the day

Provençale vegetables and beans soup with pistou

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Pan-seared Italian farmed seabass

fennel-onion confit and potato aligot with saffron cream
or

French duck leg confit

braised cannelloni beans and Toulouse sausage ragoûts with Pommery jus
or

Provençal vegetables tart tatin

caramelised red onion compote and Parmigiano Reggiano with ratatouille cream
or

Chef Recommendation

Grilled beef sirloin steak **Café de Paris**

frites and mixed lettuces with Dijon mustard dressing
additional 88 on top of menu price

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Dessert Platter

Orange and cinnamon crème brûlée
Mille-feuille à la vanilla
Hazelnut dacquoise
Parisian chocolate flan
Mango pot de crème with fresh mango salad
Wild berries salad with Chantilly-honey cream

Coffee or tea

Weekdays

498 per person

Saturdays and public holidays

538 per person

Please inform our staff if you have any food allergies or intolerances.
Menu items are subject to change.

All prices in Hong Kong dollars and subject to 10% service charge.

**WINE OF THE MONTH
FREE FLOW PACKAGE**

198 per person

White Wines

Château Timberlay Blanc, Bordeaux, France 2019
Domaine Grand Veneur Blanc de Viognier, Côtes du Rhône, France 2018
108 per glass

Red Wines

Château Moulin de Bel-Air, Médoc, France 2018
Reserve Grand Veneur, Côtes du Rhône, France 2019
108 per glass

**MINERAL WATERS AND SOFT DRINKS
FREE FLOW PACKAGE**

78 per person

Mineral Waters

Still Mineral Water, Llanllyr Source – UK
Sparkling Mineral Water, Llanllyr Source – UK

Soft Drinks

Coke
Coke Zero
Sprite
Ginger Ale
Ginger Beer

All **free flow beverage packages** are available
from Wednesdays to Saturdays and on Public Holidays from 12:00 pm to 3:00 pm.