

Cheese Fondue and Raclette Cheese
Available from 7:00 pm on selected Fridays and Sundays.





Fondue and Cheese

Roblochon cheese fondue with black truffle

with Emmental and Raclette cheese flavoured with Champagne

Regular 698 | Tasting portion 388



Classic Alpine cheese fondue

Gruyère, Emmental and Raclette flavoured with kirch

Regular 698 | Tasting portion 388



Gratinated Raclette cheese

accompanied with boiled new potatoes and traditional condiments

388



Assorted charcuteries

*Shaved Bayonne smoked ham, Jesus des pays Basque,
Bresaola air-dried beef, and Coppa ham*

328



Mixed salad with Dijon mustard dressing

168

*All savoury fondues are served with steamed new potatoes and
your choice of sourdough bread, French bread or rye bread.*

Grilled brochettes
to accompany your cheese fondue

Grilled brochettes	<i>Price per brochette</i>
Scallops wrapped in pancetta	88
Grilled prawns with Provençale herbs	88
Pork neck supreme	78
Crispy fried chicken supreme	68
Green asparagus	68
Roasted portobello mushrooms with herbs	58
Broccoli and cauliflowers	48
Organic cherry tomatoes marinated with fresh thyme	48
Brochette sampler	468

Please inform our staff if you have any food allergies or intolerances.
All prices in Hong Kong dollars and subject to 10% service charge.

Desserts

Chocolate fondue

*Selection of fresh fruits, berries, brioche and marshmallows
with Swiss “Lindt” chocolate sauce*

388



Profiteroles

Vanilla ice cream choux puffs with Swiss “Lindt” hot chocolate sauce

188

Wine Pairings

Enjoy your cheese fondue with a Swiss wine

	By glass	By bottle
Riesling-Silvaner, Goldbeere, Ostschweiz, Switzerland 2020	138	558
Pinot Noir, Goldbeere, Ostschweiz, Switzerland 2016	148	588
Kirsh	95	

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