

On Ice

Oysters

6/12

La Gillardeau N. 5

480/890

DAVID HERVÉ

La Spéciale N. 2

388/740

La Royale N. 3

368/698

Caviar

30G/50G

LA MAISON KAVIARI

Caviar Kristal

1048/1688

Caviar Oscietra Prestige

988/1488

Niçoise Salad
Homemade Ventresca

288

Marinated Bell Peppers
Extra Virgin Olive Oil, Garlic Confit

190

Fresh Organic
Heirloom Tomatoes
Burrata, Basil

260

Lobster Linguini
Mascarpone, Lemon

498

Wild Mushroom Risotto
Parmesan, Black Truffle

350

Brittany Line Caught Seabass*
Romanesco Condiment

440

Fishing Boat Wild Caught
Dover Sole*
Meunière Style

888

Vitello Tonnato
Quail Egg, Capers, Parmesan

240

Pan Seared Duck Foie Gras
Roasted Apple, Balsamic

290

Australian Black Angus
Beef Tartare (4oz/8oz)
Bread Crouton

280 /560

Main Dishes

"Aveyron" Baby Lamb Shoulder*
Pine Nuts, Raisins, Argan Oil

588

Milk Fed "Salers" Veal Cutlet*
Morel Sauce

680

Tenderloin Black Angus M5 (8oz)*
Black Pepper Sauce

680

*Choose Your Side

Green Salad, French Fries, Mashed Potato, Market Vegetables

Special Of The Day

428

Boards

Cheese Selection
Friut Bread, Figs Chutney

328

Pata Negra Iberico Ham
Pan Con Tomato

348

Lobster Choux
Marie Rose Sauce, Apple Celery

238

Maditerranean Tuna Tacos
Avocado, Coriander Cress

198

Sustainable New Caledonia
Prawn Kataifi
Honey Chili Sauce

198

Squid Tempura
Kimchi Sauce

188

Fassona Beef Tartare Cone
Parmesan Cheese, Salsa Verde

198

Stuffed Fried Chicken Wings
Chorizo Rice
Sweet & Spicy Chili Sauce

198

Bites

All prices are in Hong Kong dollars and are subject to 10% service charge.
Please advise our team of any particular dietary requirements.