



A LA CARTE MENU

ENTREE

HUITRES Cadoret Perle Noire, special number 3 oysters	\$158 for 3 \$308 for 6 \$588 for 12
SERIOLE Citrus marinated hamachi, dill oil	\$208
LANGOUSTINE Langoustine, avocado, celery, lettuce, cucumber, cocktail sauce	\$328
TARTARE DE BOEUF Beef tenderloin tartare, miso mustard	\$268
GRENOUILLES Parsley garlic frog legs	\$188
CALAMAR Grilled squid, lemon, bagna cauda, piquillos, basil	\$248
CAVIAR Poached egg, oscietra caviar	\$288
CHOUX FLEUR Cauliflower velouté, curry breton	\$178
MOULES Charcoaled bouchot mussel, yuzukocho	\$188

SALADES

PARISIENNE Endive, lettuce, apple, walnut, Comté cheese	\$158
LANDAISE Lettuce, French bean, foie gras, speck, truffle dressing	\$258

DELI

FOIE GRAS Foie gras terrine, brioche	\$288
PATE EN CROUTE Pork, poultry and foie gras, pâté en croute	\$258
LALA BOARD Pâté en croute, foie gras, Duculty charcuterie selection	\$368
FROMAGE Artisan cheese selection	\$258

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



MAINS

FILET DE BŒUF Angus beef tenderloin flambé, kamport pepper sauce	\$458
JOUE DE BŒUF Red wine braised wagyu beef cheek	\$378
TURBOT Charcoaled grill turbot, smoked Hollandaise sauce	\$458
MACARONI Macaroni gratin, black truffle	\$308
AGNEAU Grilled lamb chop, "vierge" lamb jus	\$458
VOL AU VENT «LALA» Sweetbread, morels, seasonal mushroom	\$458

SHARING

POULET JAUNE The famous roasted chicken (50-minute preparation)	\$858
COTE DE BOEUF Black Angus charcoaled grilled bone in ribeye, Béarnaise sauce	\$1,258

SIDES

POMME DE TERRE Crushed salted butter ratte potatoes	\$88
French fries	\$88
RIZ Koshihikari rice, pilaf	\$108
CHAMPIGNONS Grilled mushrooms	\$98
POIS GOURMAND Grilled snap peas	\$98

DESSERT

PATISSERIE Home made pastry selection from <i>Natalie Leung</i>	\$128
GLACE ET SORBET Ice cream selection	\$108

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