



SET LUNCH MENU

\$358 per person

APPETIZERS

GRENOUILLES

Parsley garlic frog legs

SERIOLE

Citrus marinated hamachi, dill oil

PATE EN CROUTE

Pork, poultry and foie gras, pate en croute +88

TARTARE DE BOEUF

Beef tartare, miso mustard +128

SALADE

Endive, lettuce, apple, walnut, Comté

MAINS

PLAT DU JOUR

Dish of the day

TURBOT

Turbot "Grenobloise" sauce

JOUE DE BŒUF

Red wine braised wagyu beef cheek

MACARONI

Macaroni gratin, black truffle +58

FILET DE BŒUF

Angus beef tenderloin, Béarnaise sauce+128

CHOUX FLEUR

Roasted cauliflower, curry breton

DESSERTS

Add on +88

PÂTISSERIE

Home made pastry selection from *Natalie Leung*

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

