



~ COMPOSEZ VOTRE DÉJEUNER DU WEEKDAY SELON VOTRE APPÉTIT ~

–WEEKDAY SET MENU AT YOUR OWN COMPOSITION–

MENU \$498

Entrée / Appetizer

OR

Soupe / Soup

* * *

Plat au Choix

Choice of 1 Main Course

* * *

Café ou thé

Coffee or tea

MENU \$598

Entrée / Appetizer

* * *

Soupe / Soup

* * *

Plat au Choix

Choice of 1 Main Course

* * *

Café ou thé

Coffee or tea

DESSERT

另加 SUPPLEMENT \$ 80

LE PETIT GÂTEAU DE COMPTOIR
QUOTIDIEN

Homemade Daily Cake with
ice-cream

* 每日小蛋糕配一球自選口味雪糕

One daily counter small cake with one
scoop of ice cream or sorbet

(your choice of vanilla, chocolate,
mango, strawberry)

SELECTION DU SOMMELIER

Sommelier Selection

Champagne

LOUIS ROEDERER COLLECTION 244, FRANCE

\$190 per glass

White

SAUVIGNON BLANC, CLOUDY BAY, NEW ZEALAND

\$140 per glass

Red

SÉGLA, MARGAUX, BORDEAUX, FRANCE

\$190 per glass

(\$430 for pairing 3 glasses)

Draught beer \$80 per pint

SUNTORY PREMIUM MALT

SUNTORY PREMIUM DARK

Set menu from 套餐供應時間 11:00 –21:00

All prices are subject to 10% service charge 所有價目另加壹服務

Entrée / Appetizer

LA SALADE DU JOUR

是日新鮮沙律

Daily fresh salad, JR dressing

OR

L'ŒUF

溫泉蛋配烤茄子蕃茄蓉，酥皮絲及
墨西哥辣椒泡沫

Eggs zalouk with kadaifi, chipotle foam

OR

LE SAUMON

輕煎三文魚配香料辣粉

Pan-seared salmon, cajun seasoning

OR

LE ESCARGOTS

法式田螺配蒜蓉及番茜

Escargots, garlic, parsley

OR

LE CAVIAR

經典蟹肉魚子醬盒(另加 \$398)

Crustacean Jelly, sologne caviar

(Supplement \$398)

Soupe / Soup

LA SOUPE DU JOUR

是日精選湯

Soup of the day

OR

LA SOUPE D'ONION

法式洋葱湯配烤焗芝士

French Onion Soup, cheese gratin

OR

LA BOUILLABaisse

法式馬賽魚湯伴龍蝦 (另加 \$128)

*Classic Marseille fish soup, lobster,
daily fish (Supplement \$128)*

Plat / Main Course

LE PLAT DU JOUR

是日廚師推介主菜

Daily main course suggest by chef de cuisine

OR

LE POISSON DU JOUR

是日廚師推介魚

Daily fish suggest by chef de cuisine

OR

LE SPAGHETTI

意大利麵配雞肉丸及蕃茄忌廉醬

Spaghetti, meat ball, tomato cream sauce

OR

LE BŒUF

香烤黑椒牛柳配招牌馬鈴薯蓉(另加 \$100)

Beef tenderloin, peppered, mashed potato

(Supplement \$100)

OR

LE POULET RÔTI

原隻烤三黃雞配香烤馬鈴薯

(需時：一個小時)

(另加 \$488 for 2)

Roasted whole yellow chicken, baby potatoes

(preparation time : 1 hour)

(Supplement \$488 for 2)

(Recommend pre-ordering)

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Choice of 1 Main Course

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墨西哥辣椒泡沫

Eggs zalouk with kadaifi, chipotle foam

OR

LE FOIE GRAS

香煎鴨肝配甜酒果凍及油封提子

*Pan-seared duck foie gras, sauternes jelly,
confit raisin*

OR

LE ESCARGOTS

法式田螺配蒜蓉及番茜

Escargots, garlic, parsley

OR

LE CAVIAR

經典蟹肉魚子醬盒(另加 \$398)

*Crustacean Jelly, sologne caviar
(Supplement \$398)*

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LE POISSON DU JOUR

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OR

LE SPAGHETTI

意大利麵配蟹肉及香辣海鮮汁

Spaghetti, king crab, spicy coral emulsion

OR

LE BŒUF WELLINGTON

經典威靈頓牛扒配招牌馬鈴薯蓉

(另加 \$488 for 2)

*Tenderloin, foie gras, puff pastry, truffle,
mushroom, mashed potato*

(Supplement \$488 for 2)

OR

LE POULET RÔTI

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