

lunch

2 courses 198

to start

Mixed greens salad
Soup of the day

main

Gaspésie lobster linguini rosé mushroom crème sauce
USDA prime natural beef burger caramelized onions
Nusantara lamb beef pork chicken brochettes peanut sauce
Nippon seared scallops garlic fennel warm beets
French savoury quiche Lorraine

(add foie gras to the above 100)

add dessert & coffee or tea 42

dessert

Treat of the day



Foie gras is part of the cultural and gastronomic heritage of France, and goes well with many different wines
Traditionally served with a sweet white wine such as Sauternes,
and goes equally well with a soft or fruity white wine, red wine or even champagne!

Should you have any food allergies kindly inform us in advance

All prices in HKD and subject to 10% service charge

Menu is subject to change without notice

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