

to start

Endive salad 178

Endives walnut honey mustard dressing

Spinach apple salad 168

Spinach apple honey balsamic vinaigrette dressing

Onion Soup 138

Decadent soup topped with gratinated Gruyère

Chèvre chaud 188

Broiled goat cheese sourdough bread green salad balsamic vinaigrette dressing



main

Classic terrine 318

In-house foie gras served simply with figs a fruity chutney or jelly ("*v*" option)

Rossini burger 268

USDA prime natural ground beef caramelized onions and foie gras ("*v*" option)

Lobster linguine 298

Gaspésie homard rosé mushroom sauce and foie gras

Tournedos 598

Argentine beef filet mignon crowned by foie gras

Mixed grill 288

Nusantara lamb beef pork chicken brochettes peanut sauce with foie gras

Surf & Turf 698

Argentine beef filet mignon lobster with foie gras

Crispy-skin salmon 348

Atlantic salmon fillet on a bed of beetroot puree with foie gras

Seared scallops 278

Nippon Saint-Jacques poêlées garlic fennel warm beets with foie gras

Just foie gras 498

US granny smith honey glazed apples with perfectly seared foie gras

dessert

Treat of the day 108

Decadent chef's surprise



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