

## *Les Entrées Froides*

### Foie Gras

Peach / Black Berries / Buttermilk Gel

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### Lobster

Lobster Tartare / Orange Purée / Tarragon Foam

## *Les Entrées Chaudes*

### Abalone

Shrimp / Aged Preserved Daikon Radish / Abalone Jus  
(Add On HK\$180 pp)

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### Babylon Shell

Pearl Onion / Tofu / Shaoxing Wine Sauce

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### Cuttlefish

Girolle / Sauce Vierge / Squid Ink Powder

## *Les Plats*

### Suckling Pig

Potato & Garlic Foam / Eggplant / Blackberry Jus

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### Organic Australia M9 Striploin

Black Porcini / Yellow Fungus / Truffle Jus  
(Add On HK\$290 pp)

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### Amidaï

Mirepoix / Dill oil / Sauce Nage

## *Les Fromages et Desserts*

### Our Cheese Selection

From Les Frères Marchand, Maître Fromager Affineur

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### Roasted Sweet Corn

Coconut / Brown Butter Sablé / Sea Salt Caramel Ice Cream

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### La Vacherin

Lychee / Madagascar Vanilla / Jasmine

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### Soufflé

Pistachio / Passion Fruit Ice Cream / Madagascar Vanilla Sauce

## *Mix & Match Lunch*

3 Courses HKD 540 pp

4 Courses HKD 640 pp

## *Matching Wine*

1 glass HKD 80 pp

2 glasses HKD 150 pp

3 glasses HKD 220 pp

*All prices are in HK\$ and subject to a 10% service charge  
Please contact our team in case of any concern for food allergies*