

SAMPLE A LA CARTE MENU

STARTERS

CRAB MAYONNAISE & DILL ON BEEF DRIPPING TOAST \$258

Add 15g or 30g of Oscietra caviar \$598 | \$1,188

FISH CAKES, TARTARE SAUCE & FENNEL SALAD \$248

Add Hokkaido Uni \$188

LOIRE VALLEY ASPARAGUS & HOLLANDAISE SAUCE (V) \$258

BRAISED TURKISH MORELS, PEAS & WILD GARLIC ON TOAST (V) \$258

STEAK TARTARE & WAFER POTATOES \$258

Add 15g or 30g of Oscietra caviar \$598 | \$1,188

VADOUVAN MARINATED RAW SCALLOPS, CALAMANSI, YOGHURT, BLACK GARLIC,

TOASTED MACADAMIA NUTS & CORIANDER \$258

TERRINE OF FOIE GRAS, PICKLED PEAR PUREE, PEAR SALAD & TOASTED BRIOCHE \$258

LOIRE VALLEY ASPARAGUS SOUP, SOFT POACHED EGG, CRISPY PARMA HAM,

AGED PARMESAN & CROUTONS (V) \$228

BEETROOT SALAD, HORSERADISH, HAZELNUTS, WATERCRESS & BEETROOT DRESSING (V) \$228

MAINS

ROASTED WILD TURBOT, GRILLED ROMAINE LETTUCE, BRAISED MUSHROOM & BOIS BOUDRAN \$488

WILD ATLANTIC COD WITH PEA PUREE, PEAS & CHICKEN JUS \$438

GRILLED DINGLEY DELL PORK CUTLET, MASHED POTATOES, FINE BEANS, HAZELNUTS,

CHICORY & MUSTARD SAUCE \$488

ROASTED RACK & CONFIT SHOULDER OF LAMB, JERSEY ROYAL POTATOES,
BABY ARTICHOKEs, BROAD BEANS, BRAISED MORELS WITH WILD GARLIC & LAMB SAUCE \$488

VOL AU VENT OF BRAISED BEEF & FOIE GRAS, GRILLED ASPARAGUS, CREAMED SPINACH,
ROASTED WILD MUSHROOMS, BABY ARTICHOKEs & MADEIRA SAUCE \$448

RISOTTO OF WILD GARLIC & PEAS WITH BRAISED TURKISH MORELS & AGED PARMESAN (V) \$338

OLIVE OIL CRUSHED POTATOES, ROASTED BABY ARTICHOKEs,
GRILLED ASPARAGUS, STEAMED KALE, CARROTS & HERBS (V) \$338

SIDES

MASHED POTATOES \$98

ROASTED FINE BEANS & HAZELNUTS \$98

CREAMED SPINACH WITH AGED PARMESAN & NUTMEG \$98

MIXED LEAVES SALAD & HERBS \$82

(V) DISHES SUITABLE FOR VEGETARIANS OR CAN BE MADE ON REQUEST
KINDLY NOTIFY ONE OF OUR TEAM MEMBERS IF YOU HAVE ANY ALLERGY OR INTOLERANCE.

MAINS TO SHARE

Please allow 30 minutes for preparation

CHARCOAL GRILLED RIB OF BEEF
Served with chips, green salad & Bearnaise sauce
FOR TWO \$1.188

BEEF WELLINGTON
Braised morels, black garlic, asparagus, mashed potatoes & beef sauce
FOR TWO \$1.188
Add pan fried foie gras \$298

SEASONAL OYSTER

OYSTER OYSTERS (FRANCE) \$68 per piece
Served lemon & Mignonette sauce

DESSERTS

BAKEWELL TART & RASPBERRY SORBET
\$128

STICKY TOFFEE PUDDING, EARL GREY POACHED DATES
& CLOTTED CREAM ICE CREAM
\$128

RUM BABA FOR TWO, STRAWBERRIES, LEMON VERBENA WHIPPED CREAM,
DIPLOMATICO RESERVA EXCLUSIVA RUM (VENEZUELA)
\$258

LEMON TART & CREME FRAICHE SORBET
\$128

ENGLISH CHEESE SELECTION
WITH GRAPES, CELERY & HOMEMADE OAT CRACKERS
\$168 per person | \$258 for two

PRICES EXCLUSIVE OF 10% SERVICE CHARGE



WONDERS OF THE LOIRE VALLEY

SERVED FROM 1ST TO 31ST MAY 2019, LUNCH & DINNER

STARTER

TOMATO & BREAD SALAD WITH BASIL. SHALLOTS. CAPERS & SMOKED ANCHOVIES (V)
OR
COD BRANDADE. FENNEL SALAD & ORANGE DRESSING

Pouilly Fumé, Chateau Favray, Sauvignon Blanc, Loire Valley, 2017

MIDDLE COURSE

ROASTED SALMON WITH SPRING ONIONS. GARDEN PEAS & BACON
OR
LOIRE VALLEY ASPARAGUS WITH HOLLANDAISE SAUCE (V)

Anjou Blanc Ivoire, Chateau Soucherie, Chenin Blanc, Loire Valley, 2017

MAIN COURSE

ROASTED BREAST OF ANJOU PIGEON. GLAZED LEG.
SEARED FOIE GRAS. CARROT PUREE. ROASTED BABY CARROTS & PIGEON JUS
OR
PARMESAN RISOTTO WITH ROASTED MORELS MUSHROOMS & ROCKET SALAD (V)

Carmen, Chateau Soucherie, Gamay-Grolleau-Cabernet Franc, Loire Valley, 2013

DESSERT

APRICOT TART & APRICOT SORBET
OR

VALANCAY GOAT CHEESE FROM LOIRE VALLEY

Coteau du Layon "Patrimoine", Chateau Soucherie, Chenin Blanc, Loire Valley, 2017

4 COURSE MENU. HK\$698 PER PERSON

HK\$398 per person for 4 wine pairings

(V) DISHES SUITABLE FOR VEGETARIANS OR CAN BE MADE UPON REQUEST
KINDLY NOTIFY ONE OF OUR TEAM MEMBERS IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENT
PRICES EXCLUSIVE OF 10% SERVICE CHARGE