

## Mix & Match Lunch

2 Courses 360 / 3 Courses 420 / 4 Courses 480

## Matching Wine

1 Glass 80 / 2 Glasses 150 / 3 Glasses 220

## To Share

**Gillardeau N'2 Oyster** (49 per pce)  
"Au Naturel" / Lemon / Shallots Vinegar

### Paté Pantin

*Duck & Pork / Little Gem / Pickled Artichoke*

### King Salmon

*"Gravlax" / Nori / Cucumber Sauce*

### French Squid

*Ratatouille / Saffron Mayo / Tuile*

### Ceps Royale

*Hazelnuts / Japanese Egg Yolk / Ham from Pierre Oteiza*

### Duck Foie Gras & White Truffle (Supp 380)

*Ravioli / Langoustine Bisque / Celery Root*

### Lamb Shoulder from Rhug Estate

*Confit / "Shepherd's Pie"*

### Japanese A4 Sirloin (supp 290)

*Blackcurrant / Kabocha Squash / Gnocchi*

### French Gurnard From La Rochelle

*Onions like a Pissaladière / Vierge Sauce / Kumquats*

### Our Cheese Plate

*from "les frères Marchand"*

### Black Forest

*70% Guanaja / Cherry Sorbet / Vanilla Chantilly*

### Pineapple

*Rhum / Basil / Almond Biscuit*

### Soufflé

*Pistachio / Lemon Sauce / Fromage Blanc Ice-Cream*

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