

PLAT *du* JOUR

DINNER • MON-SAT • 18:00-22:00

2 Courses \$275 • 3 Courses \$315

STARTER + MAIN OR DISH OF THE DAY DRINKS INCLUDED STARTER + MAIN OR DISH OF THE DAY + DESSERT DRINKS INCLUDED

[SUPPLEMENT IN BRACKETS 括號內為附加費]

STARTERS



Lobster Bisque

chives, crème fraîche
龍蝦湯 · 香蔥 · 法式鮮忌廉

Escargot Bourguignon

snails, tomato fondue, garlic butter,
baguette
法式焗田螺 · 洋芫荽 · 蒜蓉牛油 ·
法式長棍麵包

Poached Tuna Niçoise

olives, baby new potatoes, haricot vert,
soft boiled egg, tomatoes
橄欖油煮吞拿魚 · 橄欖 · 馬鈴薯
法式邊豆 · 水煮蛋 · 蕃茄

Sainte Maure Salade [N]

goat cheese, haricot verts,
cherry tomato, walnuts, red wine vinegar
羊奶芝士沙律 · 法邊豆 · 櫻桃蕃茄 ·
合桃 · 紅酒醋

Smoked Salmon

avocado, brioche, lemon crème fraîche,
Espelette pepper
煙燻三文魚 · 牛油果 · 奶油麵包 ·
檸檬法式鮮忌廉 · 辣椒粉

Pan-Seared King Scallop [+\$30]

parsnip purée,
hazelnut & pomegranate
香煎北海道帶子 · 白蘿蔔蓉 ·
榛子番石榴



Home-Cured Aubrac Beef Fillet [+\$40]

comté, pickled girolles,
marinated egg yolk
生牛肉片 · 康堤芝士 · 醃蘑菇 · 蛋黃

OYSTERS

Huitre Charente Maritime No.2

\$45 per piece
\$220 ½ dozen
\$420 dozen



Signature Dish



Vegetarian

MAINS

Dish of the Day

please see our blackboard recommendation
是日精選

7oz Rangers Valley Black Angus Burger

caramelised onions, beef tomato,
Gruyère, truffle mayonnaise, frites
黑安格斯漢堡 · 焦糖洋蔥 · 蕃茄 · 芝士 ·
黑松露醬 · 薯條



Half Roasted Chicken

free-range chicken, tarragon, sauté mushrooms,
pomme purée, buttered asparagus
燒走地雞 · 龍蒿 · 炒雜菌 · 薯蓉 · 牛油蘆筍

Grilled Sea Bass Linguine

vermouth crème sauce, fennel & apple salad
香煎鱸魚 · 茴香蘋果沙律 ·
法式苦艾酒扁意大利麵



Moules Marinières [500g] [+\$40]

bouchot mussels, aioli, frites
法式白酒忌廉煮藍青口 · 蒜蓉蛋黃醬 · 薯條

Roast Lamb Rack [+\$30]

peas a la française, pomme purée, rosemary jus
烤羊架 · 法式青豆 · 薯蓉 · 迷迭香汁

Snake River Farm Pork Chop [+\$50]

choucroute, warm heritage carrot & apple salad,
cider pan jus
烤厚切豬扒 · 酸椰菜 · 紅蘿蔔蘋果沙律 · 蘋果酒汁

10oz U.S. Cedar River Farm Rib-Eye [+\$120]

frites, salade verte
maitre d'hôtel butter / béarnaise / peppercorn sauce
美國黑安格斯肉眼扒 · 薯條 · 田園沙律
自選醬汁: 法式牛油/賓尼士汁/黑椒汁

Frites \$35

Salade Verte \$35

Mushroom Fricassée \$40

Sauté Baby Spinach \$40



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DESSERTS

Crème Brûlée

rich custard, hard caramel,
焦糖燉蛋

Apple Tarte Tatin

caramelised apple, vanilla ice-cream
法式焦糖蘋果撻 · 雲呢拿雪糕



Chocolate Fondant

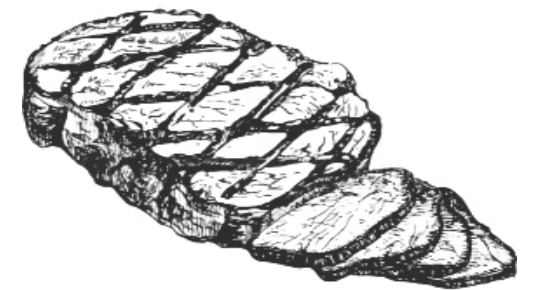
salted caramel, vanilla ice-cream
(15-minute preparation time)
朱古力心太軟 · 海鹽焦糖醬 · 雲呢拿雪糕

Crêpes Suzette

caramelised orange sauce
法式薄餅 · 焦糖香橙醬汁

Fromages [+\$45]

selection of 3 French regional cheeses
法國芝士拼盤



DRINKS

SOFT DRINKS

coke/ coke light/ sprite/ soda water/
tonic water/ ginger ale/ ginger beer

or

JUICE DE JOUR

or

COFFEE OR TEA

or

BEERS

Vedett Blonde/Vedett White

or

GLASS OF WINE (100ML)

White / Red

20% Off On Second
Glass of Wine or Any Bottle



Contains Nuts

All prices are subject to 10% service charge • Corkage fee \$200 per bottle • Set Dinner drinks are non-refillable