

# PLAT *du* JOUR

DINNER • 18:00-22:00

## RAW 冷盤

**French Oyster  
Special La Magnifica**  
法國生蠔

60 per piece  
320 ½ dozen  
600 dozen

### 🍷 Steak Tartare

Filet de Bœuf, Slow-Cooked Egg, Toast

生牛肉他他

135 | 185

## PLATTER 拼盤

### Artisan French Cheese Board

Walnut Toast, Dried Apricot, Fig Chutney

法國芝士拼盤配核桃多士

135

## LES GARNITURES 配菜

Pommes Purée 薯蓉 48

Sauté Baby Spinach 炒菠菜 48

Frites 松露蛋黃醬薯條 48

Truffle Mayonnaise



@PLATDUJOURHK



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## PRIXE-FIXE 套餐

2-Course 兩道菜 248 | 3-Course 三道菜 268

### Balik Salmon

煙三文魚伴魚子醬、牛油果蓉紅菜頭沙律

Harenga Caviar, Horseradish Avocado Purée, Beets Salad

or

### Escargots 法式香草焗田螺

Parsley & Garlic Butter

or

### 🍷 Lobster Bisque 法式龍蝦湯

Crème Fraîche, Chives

or

### Seared Red Prawn & Hokkaido Scallop

[Supplement +20]

Sauté Baby Spinach & Champagne Cream Sauce

香煎紅蝦 北海道帶子伴香檳忌廉汁

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### Ravioli del Plin 🌱

Shaved Black Winter Truffle & Pecorino,

Pine Nuts, Semi-Dried Cherry Tomatoes

黑松露羊奶芝士意大利雲吞

or

### MOVING MOUNTAINS Burger 🌱

Beef Tomato & Gruyère, Truffle Mayonnaise & Frites

Moving Mountains® 素食漢堡配松露醬薯條

or

### Rangers Valley Wagyu Beef Burger

Sauté Mushrooms & Bacon, Beef Tomato, Gruyère,

Truffle Mayonnaise & Frites

澳洲和牛蘑菇煙肉漢堡

or

### Dish of the Day 是日精選

or

### Slow-Roasted Turkey Crown

Braised Red Cabbage, Sweet Potatoes, Brussel Sprouts,

Giblet Gravy, Cranberry Sauce

香烤火雞伴小椰菜 紅莓醬

or

### Bouchot Mussels [Supplement +30]

Marinière & Frites

白酒忌廉藍青口配薯條

or

### Pan-Roasted Chilean Sea Bass [Supplement +60]

Macadamia Nut Crusted, Green Pea Purée, Ratatouille,

Mussel Fricassée, Pinot Noir Beurre Rouge

香烤鱸魚伴紅酒牛油汁

or

### 🍷 Lobster Tail Pasta Arrabbiata [Supplement +100]

Fresh Egg Pasta, Spiced Tomato Sauce

蒜香龍蝦尾辣番茄意粉

or

### Grill Selection 扒類精選 [Supplement +120]

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### 🍷 Apple Tarte Tatin 法式蘋果撻

Vanilla Ice-Cream

or

### Crème Brûlée 經典焦糖燉蛋

or

### Chocolate Fondant 朱古力心太軟

Salted Caramel & Home-Made Vanilla Ice-Cream

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## DISH OF THE DAY

是日精選主菜

MON

### Poitrine de Porc

Herbs Crusted Sous Vide Pork Belly, Pearl Barley,

Mushroom Fricassée, Natural Jus

慢 香草豬腩伴炒雜菌、珍珠薏米

TUE

### Roasted Orange Roughy Fillet

Poached Duck Egg, Olive Oil Crushed Potatoes,

Tomato Beurre Blanc

香烤橙鯛魚伴蕃茄牛油汁

WED

### Bouillabaisse

Provençal Fish Stew, Red Prawn,

Saffron Broth & Rouille Croutons

法式馬賽海鮮湯

THU

### Lamb Navarin

Slow Braised Organic Baby Lamb Shoulder,

Glazed Carrots & Baby Onions,

Sauté Mushrooms, Pomme Purée

慢 羊肩伴薯蓉

FRI

### 🍷 Crab Meat Pasta [Supplement +80]

Jumbo Lump, Roasted Crab Bisque, Garlic & Chili

香辣珍寶蟹肉意粉

## GRILL 扒類

### Australian Lamb Rack [half rack]

澳洲羊架

### 🍷 U.S. Rib-Eye [280g]

草飼肉眼牛扒

Both served with: Salade Composée & Frites

And your choice of the below:

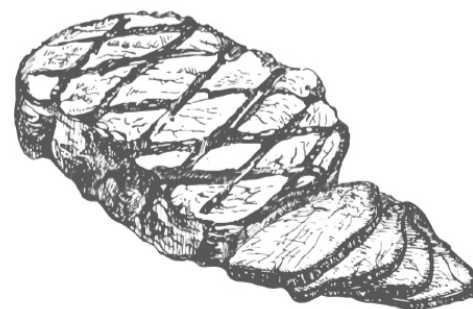
Maître d'Hôtel Butter | Béarnaise | Peppercorn Sauce

配薯條、雜菜沙律及一款醬汁：

法式香草牛油奶油蛋黃醬 | 胡椒汁

Add Sauté Foie Gras [+80]

加配香煎法國鴨肝



Signature Dish



Vegetarian

At Plat du Jour we endeavor to obtain all our fish & seafood from sustainable sources

All prices are in HK dollars and subject to 10% service charge • Corkage fee \$200 per bottle