

# PLAT *du* JOUR

LUNCH • 11:30-15:00

## PRIXE-FIXE

LUNCH SET 套餐

2-Course 兩道菜 228 | 3-Course 三道菜 248

### White Asparagus

Goat Cheese Custard, Crushed Hazelnuts, Jamón Ibérico Ham  
白蘆筍伴山羊芝士燉蛋、黑毛豬火腿

or

### Raw & Smoked Salmon Tartare

Capers, Horseradish Cream  
三文魚他他

or

### Superfood Salad [v]

Kale, Pomegranate, Avocado, Cucumber,  
Toasted Almond, Parmesan, Lemon & Shallot Dressing  
羽衣甘藍沙律

or

### Lobster Bisque

Crème Fraîche, Chives  
法式龍蝦湯

or

### Steak Tartare

Filet de Bœuf, Slow-Cooked Egg, Toast  
生牛肉他他

### Dish of the Day

Please See Our Daily Special 請參閱是日精選主菜

or

### Grill Selection [Set Menu Supplement +120]

Please See Our Grill Selection 請參閱扒類精選

or

### Ravioli al Plin [v]

Summer Black Truffle & Pecorino,  
Pine Nuts, Semi-Dried Cherry Tomatoes  
黑松露綿羊芝士意大利雲吞

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

### Pan-Fried Wild Red Snapper Fillet

Organic Black Quinoa, Semi-Dried Cherry Tomatoes,  
Boiled Broccoli, Beurre Rouge  
香煎野生紅鯛魚柳伴有機黑藜麥

or

### Bouchot Mussels

Marinière & Frites  
白酒忌廉藍青口配薯條

or

### Chicken Paillard

Frisée, Poached Egg, Tomato Fondue  
香煎穀飼雞胸配鮮蕃茄蓉、水蛋

or

### Tagliatelle Arrabbiata with Lobster Tail [Set Menu Supplement +100]

Fresh Egg Pasta, Spiced Tomato Sauce  
蒜香辣蕃茄蛋麵伴龍蝦尾

### Apple Tarte Tatin

Home-Made Vanilla Ice-Cream  
法式蘋果撻配雲尼拿雪糕

or

### Crème Brûlée

Sablé Biscuit  
經典焦糖燉蛋

or

### Peach Melba

Home-Made Vanilla Ice-Cream, Toasted Almond Flakes  
白酒漬蜜桃伴雲尼拿雪糕

### Coffee or Tea [+35]

咖啡或茶

## RAW 冷盤

### French Oyster Special La Magnifica 法國生蠔

60 per piece  
320 ½ dozen  
600 dozen

## DISH OF THE DAY 是日精選主菜

Monday

### Pan-Fried Mediterranean Sea Bass 195

Mustard Crusted, Borlotti Beans & Chorizo, Basil Pistou  
香煎地中海鱸魚

Tuesday

### Honey Mustard Roasted Pork Jowl 195

Roasted Potatoes, White & Red Cabbage Salad,  
Granny Smith Apple Purée  
香烤蜂蜜芥末醬豬頰肉伴青蘋果蓉

Wednesday

### Bouillabaisse 195

Provençal Fish Stew, Red Prawn, Saffron Broth, Rouille Croutons  
法式馬賽海鮮湯

Thursday

### Beef Bourguignon 195

Slow-Braised Cheeks, Pommes Purée  
紅酒燴牛肉

Friday

### Tagliatelle with Crab Meat 275 [Set Menu Supplement +80]

Jumbo Lump, Roasted Crab Bisque, Garlic & Chili  
香辣珍寶蟹肉蛋麵

Saturday | Sunday | Public Holiday

Please See Our Daily Special  
請參閱是日精選

## GRILL 扒類

--- ALL 325 ---

### Australian Lamb Rack [half rack]

澳洲羊架

### U.S. Rib-Eye [280g]

草飼肉眼牛扒

### Filet de Bœuf [225g]

澳洲牛柳

All served with: Salade Composée & Frites

And your choice of the below:

Maître d'Hôtel Butter | Béarnaise | Peppercorn Sauce

並配薯條、雜菜沙律及一款醬汁：

法式香草牛油 奶油蛋黃醬 | 黑胡椒汁

Add Sauté Foie Gras To Any Steak [+80]

扒類加配香煎法國鴨肝

## LES GARNITURES 配菜

Pommes Purée 薯蓉 48

Sauté Baby Spinach 炒菠菜 48

Mushroom Fricassée 炒雜菌 48

Frites with Truffle Mayonnaise 松露蛋黃醬薯條 48



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@PLATDUJOURHK

At Plat du Jour we endeavor to obtain all our fish & seafood from sustainable sources  
All prices are subject to 10% service charge • Corkage fee \$200 per bottle

Signature Dish

[v]  
Vegetarian