

PLAT *du* JOUR

AFTERNOON • 15:00-18:00

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

PLATTERS 拼盤

Artisan French Cheese Board 135

Walnut Bread & Fig Chutney
法國芝士拼盤配提子核桃麵

Charcuterie 165

Bayonne IGP Ham, Iberico Sausage, Peppered Dry Sausage
火腿拼盤

SALADS 沙律

Superfood Salad [v] 80

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

Raw & Smoked Salmon Tartare 80

Capers, Horseradish Cream
三文魚他他

White Asparagus 115

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

LIGHT BITES 小食

Vedett Beer Batter Sole Fillet 70

Lemon Aioli
啤酒脆漿炸魚配檸檬蒜香蛋黃醬

Smoked Boneless Chicken Wings 75

Brined & Fried, Chicken Spice
煙燻無骨雞翼

Grilled Ham & Cheese Sandwich 90

Honey Glazed Gammon Ham, Gruyère
蜜糖烤火腿芝士三文治

PDJ Club Sandwich 105

Roasted Chicken, Bacon, Egg, Beef Tomato & Avocado
烤雞煙肉牛油果三文治

Minute Steak Sandwich 115

Tomato Lettuce, Truffle Mayonnaise, Brioche
薄牛扒松露蛋黃醬三文治

SOUPS 湯

Onion Soupe Gratinée 95

French Onions, Gruyère
法式洋蔥湯

🍷 Lobster Bisque 115

Crème Fraîche, Chives
法式龍蝦湯

LES PLATS 主菜

Rangers Valley Wagyu Beef Burger 180

Sauté Mushrooms & Bacon, Beef Tomato, Gruyère,
Truffle Mayonnaise & Frites
澳洲和牛蘑菇煙肉漢堡

Bouchot Mussels 225

Marinière & Frites
白酒忌廉藍青口配薯條

🍷 Tagliatelle with Crab Meat 275

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

GRILL 扒類

🍷 U.S. Rib-Eye [280g]

草飼肉眼牛扒
325

Australian Tomahawk [1.2kg]

澳洲斧頭扒
880

All served with: Salade Composée & Frites

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

扒類加配香煎法國鴨肝 Add Sauté Foie Gras [+80]

DESSERTS 甜品

--- 每款 60 EACH ---

🍷 Apple Tarte Tatin

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

Crème Brûlée

Sablé Biscuit
經典焦糖燉蛋

Peach Melba

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

Chocolate Fondant

Salted Caramel & Home-Made Vanilla Ice-Cream
朱古力心太軟伴雲尼拿雪糕



Download Rewards Card
To Get Special Offer



@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