

PLAT *du* JOUR

LE AFTERNOON • DAILY 15:00 - 18:00

AFTERNOON TEA SET

\$295 for Two

Croque Monsieur
lobster & truffle

Duck Egg Mayo Toast
watercress

Smoked Salmon Brioche
avocado butter, lemon & black pepper

Petit Profiteroles
orange crème patisserie,
warm chocolate sauce

Charcoal Macaron
passion fruit crème

Lemon Macaron
lemon crème

Pistachio Génoise
mango mousse

Chocolate Cup
vanilla custard, raspberry mousse

served with coffee or tea



Signature Dish



Vegetarian

SEAFOOD

French Oysters
Special la Magnifica

\$58 per piece

\$348 ½ dozen

\$638 dozen

Plateau de Fruits de Mer

Special la Magnifica Oysters,
Scallop Ceviche, Canadian Crab Claws,
Red Prawns à la Grecque,
Cloudy Bay Storm Clams, Seasonal Mussels

\$468



Moules Marinières

organic farmed blue mussels, frites, aioli

500g | \$255

SALADS

Warm Quatre-Épices Turkey Leg Salad

\$90 | \$160

endive, cashew, cranberries, brioche,
clementine & mint dressing

Superfood Salad \$90 | \$160

home smoked salmon, soft boiled egg,
quinoa, kale, edamame, sweet potatoes, pea shoots

SOUPS

French Onion Soup \$85

caramelised onions, beef stock, Gruyère



Lobster Bisque \$105

chives, crème fraîche

MAINS

PDJ French Toast \$125

brioche, chantilly cream,
crème pâtissière, strawberries

PDJ Club Sandwich \$155

roasted chicken, avocado, bacon, beef tomato

Rangers Valley Black Angus Burger [200g]

\$190

caramelised onions, beef tomato, Gruyère,
truffle mayonnaise, frites



PLATTERS

Charcuteries

Bayonne IGP ham,
Iberico sausage, peppered dry sausage

\$135 • \$205

Fromages

Bleu d'Auvergne, Brie de Meaux,
Comté, Morbier, Sainte Maure,
walnut bread, fig chutney

\$165 • \$45 per piece

Charcuteries & Fromages

selection of French cold cuts,
regional cheeses

\$210



Happy Hour Mon - Fri | 5 - 8pm
Not applicable to Sat, Sun & Public Holidays



@PLATDUJOURHK

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