

PLAT *du* JOUR

DINNER • DAILY 18:00-22:30

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

STARTERS

Roasted French Quail \$105

mushroom duxelles, sweetcorn crème fraîche

Terrine Marbré \$115

poultry, mushroom & foie gras terrine, walnut toast,
apple & radish, fig chutney

Home-Cured Pastis Salmon \$135

watercress crème fraîche,
pickled beet, grapefruit & fennel salad

Escargots \$135

tomato fondue, butter & herbs gratin

Seared King Scallops \$155

parsnip purée, pomegranate & hazelnuts salad, curry oil

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

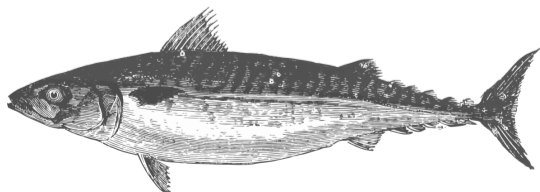
SOUPS

French Onion Soup \$85

caramelised onions, beef stock, Gruyère

Lobster Bisque \$105

chives, crème fraîche



Signature Dish



Vegetarian

DISH OF THE DAY

Monday

Roasted Barbarie Duck Breast \$235

la maison du cassoulet, warm French beans,
orange & hazelnut salad

Tuesday

Pan-Fried Red Sea Bream \$245

mustard Puy lentils, roasted squash purée,
Sainte Maure & parsley fondue

Wednesday

Bouillabaisse \$250

Provençal fish stew, salmon, sole, prawns,
Hokkaido scallop, saffron broth, rouille croutons

Thursday

Lamb Navarin \$225

baby lamb shoulder, creamed pearl barley,
château vegetables

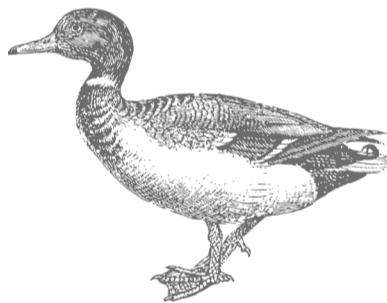
Friday

Lobster Tagliatelle \$295

fresh egg tagliatelle, spinach, garlic, chili, tomato sauce

Saturday | Sunday | Public Holiday

please see our chef's recommendations



MAINS

[V] Cep Mushrooms Tagliatelle \$190

fresh egg tagliatelle, sauté cep mushrooms,
crème fraîche, thyme

Rangers Valley Black Angus Burger [200g] \$190

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

Turkey Paillard \$205

warm brussels sprouts, golden raisin,
chestnut & bleu d'auvergne salad,
butternut squash purée, poached egg

Oven-Roasted French Sea Bass \$215

caponata, beignets de courgettes, crab bisque

Pan-Fried Sea Trout Fillet \$235

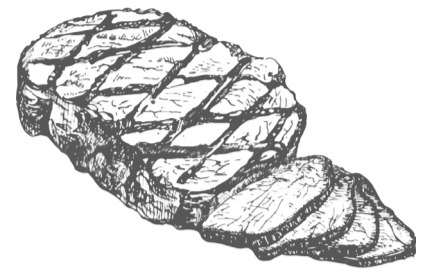
fregola, merguez, pistou, semi-dried tomatoes

Moules Marinières [500g] \$255

sustainable bouchot mussels, frites, aioli

Colossal Crab Meat Fresh Egg Spaghetti \$275

jumbo lump, roasted crab bisque, garlic, chili



GRILL

Iberico Pork Chop \$255

green apple salad, frites, calvados jus

Grass-Fed Australian Coastal Lamb Rack \$295

Dry-Aged Entrecôte Steak [280g] \$325

Dry-Aged Filet de Bœuf [225g] \$325

lamb rack and beef steaks served with:
maître d'hôtel butter | béarnaise | peppercorn sauce

and one of the followings:

frites | mushroom fricassée

sauté baby spinach | salade verte

add sauté foie gras to any steak [+80]

TO SHARE

Grilled Mediterranean Sea Bass \$545

lobster bisque, fennel, smoked baby potatoes,
French beans, lardons

Australian Tomahawk [1.2kg] \$850

béarnaise sauce, frites and salade verte

SIDES

Salade Verte \$35 | \$65

Mushroom Fricassée \$50

Sauté Baby Spinach \$50

Frites with Truffle Mayonnaise \$55

DESSERTS

Apple Tarte Tatin \$70

caramelised apple,
puff pastry, home-made vanilla ice-cream

Classic Crème Brûlée \$70

sablé biscuit

Cherry Clafoutis \$80

home-made vanilla ice-cream
[12-minute preparation time]

Chocolate Fondant \$85

salted caramel, home-made vanilla ice-cream
[15-minute preparation time]

Fromages \$165 | \$45 per piece

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



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



@PLATDUJOURHK

We endeavor to obtain all our fish & seafood from sustainable sources

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