

# PLAT *du* JOUR

LUNCH • MON-FRI • 11:30-15:00

2 Courses \$250

3 Courses \$290

STARTER + MAIN OR DISH OF THE DAY

STARTER + MAIN OR DISH OF THE DAY + DESSERT

## STARTERS

**Lobster Bisque**  
chives, crème fraîche

**Home-Cured Pastis Salmon**  
watercress crème fraîche,  
pickled beet, grapefruit & fennel salad

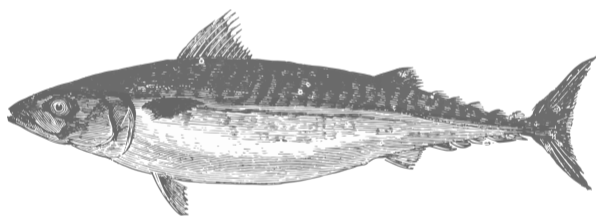
**Warm Quatre-Épices Turkey Leg Salad**  
endive, cashew, cranberries, brioche,  
clementine & mint dressing

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

**Roasted French Quail**  
mushroom duxelles, sweetcorn crème fraîche

**Escargots** [+\$25]  
tomato fondue, butter & herbs gratin

**Seared King Scallops** [+\$50]  
parsnip purée, pomegranate & hazelnuts salad, curry oil



## 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

**Signature Dish**

## DISH OF THE DAY

Monday  
**Roasted Barbarie Duck Breast**  
la maison du cassoulet, warm French beans,  
orange & hazelnut salad

Tuesday  
**Pan-Fried Red Sea Bream** [+\$40]  
mustard Puy lentils, roasted squash purée,  
Sainte Maure & parsley fondue

Wednesday  
**Bouillabaisse** [+\$60]  
Provençal fish stew, salmon, sole, prawns,  
Hokkaido scallop, saffron broth, rouille croutons

Thursday  
**Lamb Navarin**  
baby lamb shoulder, creamed pearl barley,  
château vegetables

Friday  
**Lobster Tagliatelle** [+\$90]  
fresh egg tagliatelle, spinach, garlic, chili, tomato sauce

## MAINS

**Rangers Valley Black Angus Burger** [200g]  
caramelised onions, beef tomato, Gruyère,  
truffle mayonnaise, frites

**Oven-Roasted French Sea Bass**  
caponata, beignets de courgettes, crab bisque

**Pan-Fried Sea Trout Fillet**  
fregola, merguez, pistou, semi-dried tomatoes

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

**Moules Marinières** [500g] [+\$50]  
sustainable bouchot mussels, frites, aioli

**Iberico Pork Chop** [+\$50]  
green apple salad, frites, calvados jus

**Colossal Crab Meat Fresh Egg Spaghetti** [+\$70]  
jumbo lump, roasted crab bisque, garlic, chili

**Dry-Aged Entrecôte Steak** [280g] [+\$120]

**Dry-Aged Filet de Bœuf** [225g] [+\$120]

all steaks served with herb salad, frites and your choice of:  
mâitre d'hôtel butter | béarnaise | peppercorn sauce

add sauté foie gras to any steak [+\$80]

## DESSERTS

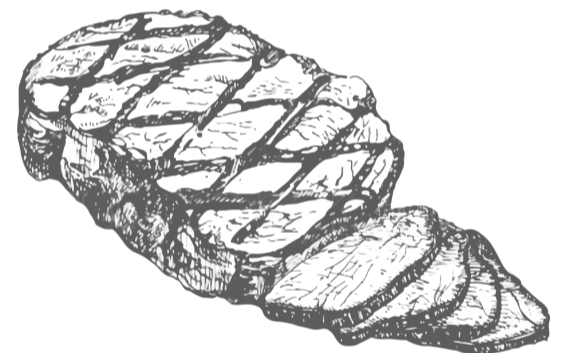
**Apple Tarte Tatin**  
caramelised apple,  
puff pastry, home-made vanilla ice-cream

**Classic Crème Brûlée**  
sablé biscuit

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

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

**COFFEE OR TEA** [+\$35]



## SIDES

**Salade Verte** \$35 | \$65

**Mushroom Fricassées** \$50

**Sauté Baby Spinach** \$50

**Frites with Truffle Mayonnaise** \$55

## FROMAGES

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

\$165 | \$45 per piece



@PLATDUJOURHK

[V]

Vegetarian

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