

PLAT *du* JOUR

BRUNCH • SAT, SUN & PH 11:30-15:00

\$238 PER PERSON

SNACKS PLATTER OR SOUP + 1 MAIN + 1 DESSERT OR COFFEE / TEA

小食拼盤或湯 + 主菜 + 甜品或咖啡/茶

SNACKS PLATTER OR SOUP

小食拼盤或湯
to share

Plateau de Casse-Croûte

小食拼盤

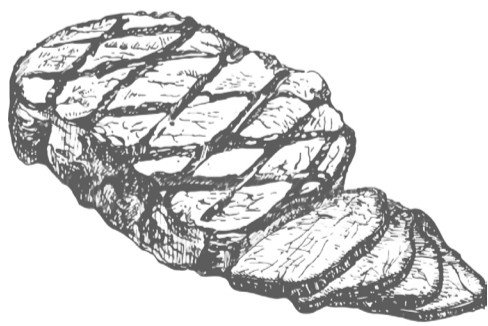
Smoked Boneless Chicken Wings,
Sauté Prawns,
Bayonne IGP Ham,
Iberico Sausage,
Peppered Dry Sausage &
Poached Salmon Caesar Salad

煙燻無骨雞翼
香煎大蝦 火腿凍盤
三文魚凱撒沙律

OR 或

Lobster Bisque

chives, crème fraîche
法式龍蝦濃湯



 Signature Dish 招牌菜

MAINS

主菜
one per guest

Plat du Jour

please see our chef's recommendation
請向我們查詢

[V] Cep Mushrooms Tagliatelle

fresh egg tagliatelle, sauté cep mushrooms,
crème fraîche & thyme
牛肝菌忌廉扁麵

Oven-Roasted Mediterranean Sea Bass

haricot blanc, mussels,
pastis ragoût & Jerusalem artichoke
烤焗地中海鱸魚

Rangers Valley Black Angus Burger [200g]

caramelised onions, beef tomato, Gruyère,
truffle mayonnaise & frites
澳洲黑安格斯牛肉漢堡

Coq au Riesling

slow-braised chicken, pommes purée,
glazed onions, carrots & pancetta
法式白酒燉雞肉伴薯蓉

Steak & Egg [180g] [+\$40]

dry-aged entrecôte steak,
fried egg, herb salad & béarnaise
乾式熟成西冷牛扒配煎蛋, 沙律 [+\$40]

Moules Marinières [650g] [+\$60]

sustainable bouchot mussels, frites & aioli
法式白酒忌廉藍青口配薯條 [+\$60]

DESSERTS

甜品
one per guest

Apple Tarte Tatin

caramelised apple,
puff pastry & home-made vanilla ice-cream
法式焦糖蘋果撻

OR 或

COFFEE OR TEA 咖啡或茶

SEAFOOD

海鮮

French Oysters

Special la Magnifica
法國生蠔

一隻 \$58 per piece
半打 \$348 ½ dozen
一打 \$638 per dozen

Plateau de Fruits de Mer

凍海鮮拼盤

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

法國 Special la Magnifica 生蠔
加拿大鱈場蟹鉗 帶子薄片 凍紅蝦
紐西蘭大蜆 時令青口

\$468

TO SHARE

分享

Corn-Fed French Chicken \$588

pan-fried liver,
roasted root vegetables & fingerling potatoes
烤焗原隻法國穀飼雞
配香煎雞肝, 紅蘿蔔, 薯

Australian Tomahawk [1.2kg] \$850

béarnaise sauce, frites & salade verte
澳洲戰斧牛扒
配奶油蛋黃醬, 田園沙律, 薯條



@PLATDUJOURHK



Vegetarian 素食

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