

# PLAT *du* JOUR

DINNER • MON-SAT • 18:00-22:00

2 Courses \$275 • 3 Courses \$315

STARTER + MAIN  
OR  
DISH OF THE DAY

STARTER + MAIN  
OR  
DISH OF THE DAY + DESSERT

[SUPPLEMENT IN BRACKETS 括號內為附加費]

## STARTERS

**Lobster Bisque**  
chives, crème fraîche  
龍蝦湯·香蔥·法式鮮忌廉

**Escargot Bourguignon**  
snails, tomato fondue, garlic butter,  
baguette  
法式焗田螺·洋芫荽·蒜蓉牛油·  
法式長棍麵包

**Coquilles Saint-Jacques**  
oven-baked king scallop, baby spinach,  
Gruyère gratin, fennel beurre blanc  
焗帶子·菠菜·法式芝士·茴香白汁

**Marbre Terrine (n)**  
poultry, mushroom & foie gras terrine,  
walnut toast, apple & radish, fig chutney  
大理石肉批·雞肉·蘑菇鵝肝·  
合桃·蘋果·白蘿蔔·無花果醬

**Home-Smoked Salmon**  
warm fingerling potatoes, dill yoghurt,  
pickled cucumber, watercress, French radish  
醃製三文魚·手指薯·刁草乳酪·醃青瓜·  
西洋菜·法式蘿蔔

**Jumbo Lump Crab Cake [+ \$30]**  
panko-crumbed, watermelon, grapefruit,  
charred pickled cucumber, avocado crema  
炸蟹餅·西瓜·西柚·醃青瓜·牛油果醬

## OYSTERS

**Huitre Charente Maritime No.2**  
\$45 per piece  
\$220 ½ dozen  
\$420 dozen

Frites \$35

Salade Verte \$35

Peas à la Française \$40

Pomme Purée \$40

## MAINS

**Poitrine de Cochon**  
slow-cooked pork belly, herb crust,  
mushroom fricassée, roasted shallot purée,  
asparagus & balsamic  
慢煮豬腩肉·香草醬·蘑菇·乾蔥蓉·蘆筍黑醋汁

**Coq Au Riesling**  
slow-braised chicken, pomme purée,  
glazed onions, carrots & pancetta  
白酒慢煮雞·薯蓉·洋蔥仔·  
紅蘿蔔·煙肉

**Oven-Roasted Seabass Fillet**  
fresh egg spaghetti, ravigote dressing  
烤鱸魚·蛋意粉·法式香草汁

**Pan-Fried Salmon**  
bulgar wheat, fines herbs, beetroot purée,  
feta, pine nuts, horseradish cream  
香煎三文魚·布格麥·香草·紅菜頭蓉·  
菲達芝士·松子仁·辣根忌廉

**Moules Marinières [500g] [+ \$40]**  
bouchot mussels, aioli, frites  
法式白酒忌廉煮藍青口·蒜蓉蛋黃醬·薯條

**Roast Lamb Rack [+ \$40]**  
peas à la française, pomme purée, rosemary jus  
烤羊架·法式青豆·薯蓉·迷迭香汁

280g U.S. Cedar River Farm Rib-Eye [+ \$100]

or

225g Dry Aged Filet du Bœuf [+ \$110]  
frites, salade verte  
maître d'hôtel butter / béarnaise / peppercorn sauce  
美國肉眼或熟成牛柳·薯條·田園沙律  
自選醬汁: 法式牛油/賓尼士汁/黑椒汁



## DISH OF THE DAY

Monday  
**Sautéed French Pigeon Breast**  
foie gras, brioche, walnuts, pickled red onions  
法國白鴿胸·鵝肝·牛油麵包·合桃·醃紅洋蔥

Tuesday  
**Pan-Fried Chilean Seabass (+ \$40)**  
piperade, piquillo pepper, lardo,  
pomme purée, calamari  
香煎智利鱸魚·甜椒·燈籠椒蓉·  
法式豬油膏·薯蓉·魷魚

Wednesday  
**Bouillabaisse (+ \$60)**  
seasonal shell fish, saffron broth,  
rouille croutons  
馬賽魚湯·時令海鮮·蒜蓉包

Thursday  
**Pork Chop 'Choucroute Garni' (+ \$50)**  
brined U.S. dry-aged pork, cabbage, pancetta,  
roasted apple, mustard cream sauce  
慢煮熟成豬排·酸椰菜·煙肉·蘋果·芥末忌廉汁

Friday & Saturday  
**Lobster Spaghetti (+ \$60)**  
fresh egg spaghetti, spinach, garlic, chili,  
tomato sauce  
龍蝦·蛋意粉·菠菜·蒜蓉·辣椒·蕃茄汁

## DESSERTS

**Crème Brûlée**  
焦糖燉蛋

**Apple Tarte Tatin & vanilla ice cream**  
法式焦糖蘋果撻·雲呢拿雪糕

**Chocolate Fondant & vanilla ice cream**  
(15 mins preparation time)  
朱古力心太軟·海鹽焦糖醬·雲呢拿雪糕

**Crêpes Suzette**  
法式薄餅·焦糖香橙醬汁

**Fromages [+ \$45]**  
selection of 3 French regional cheeses  
法國芝士拼盤



Signature Dish



Vegetarian



Contains Nuts



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