

PLAT *du* JOUR

À LA CARTE • DAILY 15:00-22:30

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

Steak Tartare \$115 | \$195

Australian grass-fed beef fillet tartare, Dijon mustard,
capers, quail egg & toasted baguette

Terrine Marbré \$115

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

Coquille St. Jacques \$115

oven-baked king scallop, baby spinach,
Gruyère gratin & fennel beurre blanc

Escargots \$135

tomato fondue, butter & herbs gratin

Jumbo Lump Crab Cake \$155

panko-crumbed, watermelon, grapefruit,
charred pickled cucumber & avocado crema

SALADS

Home-Smoked Salmon \$90 | \$160

warm fingerling potatoes, dill crème fraîche,
pickled cucumber, watercress & French radish

Warm Confit Duck Leg \$90 | \$160

cherry tomatoes, egg, French beans,
frisée & walnut dressing

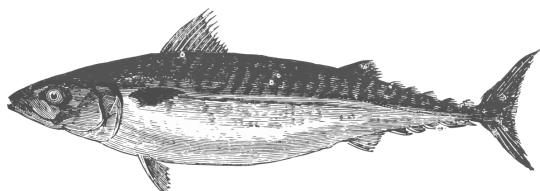
SOUPS

French Onion Soup \$95

caramelised onions, beef stock & Gruyère

Lobster Bisque \$115

chives, crème fraîche



Signature Dish



Vegetarian

DISH OF THE DAY

Monday

Sauté French Pigeon Breast \$225

foie gras, brioche, walnuts & pickled red onions

Tuesday

Pan-Fried Cod Fillet \$245

pipérade, piquillo peppers, lardo, calamari & garlic aioli

Wednesday

Bouillabaisse \$250

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

Thursday

Poitrine de Cochon \$215

slow-cooked pork belly, herb crust, mushroom fricassée,
roasted shallot purée, asparagus & balsamic

Friday

Lobster Tagliatelle \$295

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

Saturday | Sunday | Public Holiday

please see our chef's recommendations

MAINS

[V] Tomato Pappardelle \$190

home-made pasta & spicy tomato sauce

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

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

Chicken Paillard \$195

corn-fed chicken breast, poached egg,
creamed corn & salade Lyonnaise

Pan-Fried Pacific Salmon \$215

bulgur wheat, beetroot, feta,
pine nuts & horseradish cream

Oven-Roasted Mediterranean Sea Bass \$235

haricot blanc, mussels,
pastis ragoût & Jerusalem artichoke

Moules Marinières [650g] \$255

sustainable bouchot mussels, frites & aioli

Pork Chop 'Choucroute Garnie' \$265

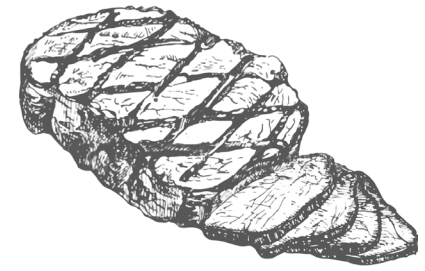
brined U.S. dry-aged pork, Alsatian cabbage,
roasted apple & mustard cream sauce

Australian Lamb Rack \$275

peas à la Française, pommes purée & rosemary jus

Colossal Crab Meat Fresh Egg Spaghetti \$275

jumbo lump, roasted crab bisque, garlic & chili



GRILL

U.S. Cedar River Farm Rib-Eye [280g] \$325

Dry-Aged Filet de Bœuf [225g] \$325

both 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

Corn-Fed French Chicken \$588

pan-fried liver, roasted root vegetables & fingerling potatoes

Australian Tomahawk [1.2kg] \$850

béarnaise sauce, frites & 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

Warm Rice Pudding \$70

pineapple compote

Chocolate Fondant \$85

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

French Fromage \$65 per piece

please see server for our monthly artisan cheese choice
served with grapes, walnut bread & fig chutney



@PLATDUJOURHK



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

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

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