

# PLAT *du* JOUR

LUNCH • MON-FRI • 11:30-15:00

2 Courses \$250

3 Courses \$290

STARTER + MAIN OR DISH OF THE DAY

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## STARTERS

**Lobster Bisque**  
chives, crème fraîche

**Coquille St. Jacques**  
oven-baked king scallop, baby spinach,  
Gruyère gratin & fennel beurre blanc

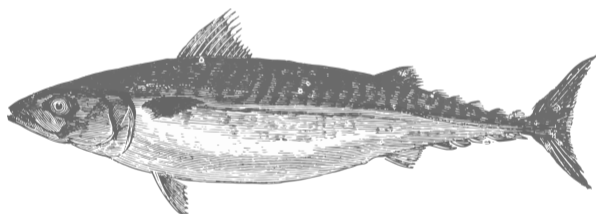
**Home-Smoked Salmon**  
warm fingerling potatoes, dill crème fraîche,  
pickled cucumber, watercress & French radish

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

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

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

**Jumbo Lump Crab Cake** [+\$50]  
panko-crumbed, watermelon, grapefruit,  
charred pickled cucumber & avocado crema



## 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  
**Sauté French Pigeon Breast**  
foie gras, brioche, walnuts & pickled red onions

Tuesday  
**Pan-Fried Cod Fillet** [+\$40]  
pipérade, piquillo peppers, lardo, calamari & garlic aioli

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

Thursday  
**Poitrine de Cochon**  
slow-cooked pork belly, herb crust, mushroom fricassée,  
roasted shallot purée, asparagus & balsamic

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 Mediterranean Sea Bass**  
haricot blanc, mussels,  
pastis ragoût & Jerusalem artichoke

**Pan-Fried Pacific Salmon**  
bulgur wheat, beetroot, feta,  
pine nuts & horseradish cream

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

**Moules Marinières** [650g] [+\$50]  
sustainable bouchot mussels, frites & aioli

**Pork Chop 'Choucroute Garnie'** [+\$50]  
brined U.S. dry-aged pork, Alsatian cabbage,  
roasted apple & mustard cream sauce

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

**U.S. Cedar River Farm Rib-Eye** [280g] [+\$120]

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

both 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

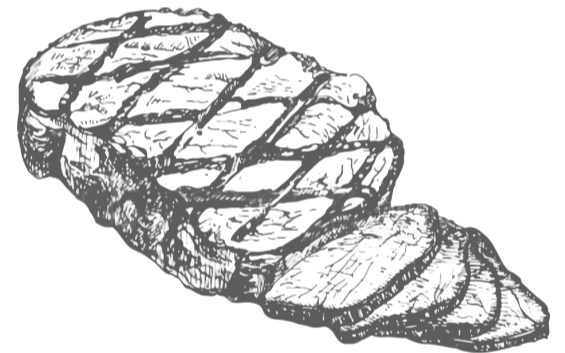
**Apple Tarte Tatin**  
caramelised apple,  
puff pastry & home-made vanilla ice-cream

**Classic Crème Brûlée**  
sablé biscuit

**Warm Rice Pudding**  
pineapple compote

**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

## CHEESE

**French Fromage** \$65 per piece  
please see server for our monthly artisan cheese choice  
served with grapes, walnut bread & fig chutney

**@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