

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 Salmon with Dill Crème Fraîche,

Sauté Prawns with Pipérade,

Charcuteries,

Classic Caesar Salad

煙燻三文魚配香草乳酪

香煎大蝦伴番茄甜椒

火腿凍盤

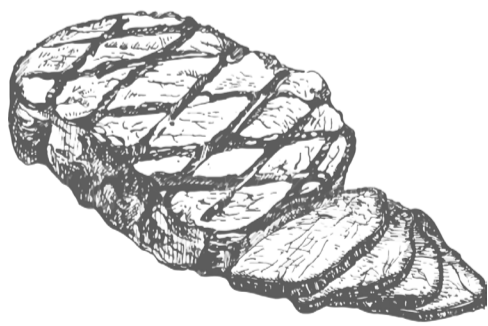
雞肉凱撒沙律

OR 或

Lobster Bisque

chives, crème fraîche

法式龍蝦濃湯



MAINS

主菜
one per guest

Plat du Jour

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

[V] Tomato Pappardelle

home-made pasta & spicy tomato sauce
香辣蕃茄寬條麵

Mediterranean Sea Bass [+\$40]

ratatouille, pickled fennel slaw & red pepper coulis
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

Roasted Whole Spring Chicken

taboulé & harissa aioli
原隻燒春雞配小麥粒

Steak & Egg [180g]

dry-aged entrecôte steak,
fried egg, herb salad & béarnaise
乾式熟成西冷牛扒配煎蛋, 沙律

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

Escargots \$135

tomato fondue, butter & herbs gratin
法式焗田螺

Moules Marinières [1kg] \$385

sustainable bouchot mussels, frites & aioli
法式白酒忌廉藍青口配

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


Signature Dish 招牌菜

 
@PLATDUJOURHK

[V]
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