

# PLAT *du* JOUR

MON-SAT • LUNCH - 11:30-14:30 • DINNER - 18:00-22:00

2 Courses \$235 • 3 Courses \$255

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  
法式龍蝦濃湯

### Escargot Bourguignon

snails, parsley, garlic butter, baguette  
法式焗田螺

### Jumbo Lump Crab Cake [+30]

panko-crumbed, watermelon, grapefruit,  
charred pickled cucumber & avocado crema  
香煎珍寶蟹肉餅

### Marbre Terrine (n)

poultry, mushroom & foie gras terrine,  
walnut toast, apple & radish, fig chutney  
大理石肉批

### Poached Tuna Niçoise

olives, baby potatoes, haricot vert,  
boiled egg & tomatoes  
橄欖油煮吞拿魚沙律

### Warm Tomato Galette (v) (n)

heritage tomato, onion pissaladière,  
herb salad & tomato dressing  
法式蕃茄咸薄餅

## OYSTERS

### Fine de Claire No.2

\$45 per piece  
\$220 ½ dozen  
\$420 dozen

### Frites 薯條 (v) \$35

### Ratatouille 普羅旺斯燉菜 \$40

### Salade Composée 雜錦沙律 (v) \$55

### Pomme Purée 薯蓉 (v) \$40

### Creamed Baby Spinach 忌廉菠菜 (v) \$40

## MAINS

### Poitrine de Cochon

slow-cooked pork belly, herb crust,  
mushroom fricassée, roasted shallot purée,  
asparagus & balsamic  
慢煮豬腩肉伴蘆筍蘑菇

### Poulet Chasseur

oven-roasted chicken leg, pommes purée,  
sauté wild mushrooms, tarragon  
法式獵人醬汁燴雞腿肉

### Steamed Sole Fillets

mushroom duxelles mousse, buttered asparagus,  
parsley velouté & gaufrettes  
龍脷柳伴蘑菇慕絲及牛油蘆筍

### Grilled Lamb Rack [+60]

ratatouille,  
roasted garlic pommes purée & tapenade jus  
法式烤羊架配普羅旺斯燉菜

### Mediterranean Sea Bass

orzo pasta, saffron fennel purée, pickled fennel salad  
烤焗地中海鱸魚



### Moules Marinières [500g] [+40]

bouchot mussels, aioli, frites  
法式白酒忌廉藍青口配薯條

### U.S. Rib-Eye 280g [+120]

or

### Filet du Bœuf 225g [+120]

served with frites & salade composée  
choice of sauce:

maître d'hôtel butter / béarnaise / peppercorn sauce

美國肉眼牛扒或澳洲牛柳·薯條·雜錦沙律

自選醬汁: 法式香草牛油/奶油蛋黃醬/黑胡椒汁



## DISH OF THE DAY

Monday

### Dry-Rubbed Pork Skirt

frites & salade composée  
香烤黑毛豬腹肉配薯條及沙律

Tuesday

### Whole Grilled Sea Bream (n) (+40)

quinoa with apricots & pistachio,  
harissa dressing  
烤焗原條地中海鯛魚伴香辣藜麥粒

Wednesday



### Bouillabaisse (+60)

seasonal shell fish, saffron broth,  
rouille croutons, garlic bread  
馬賽海鮮湯

Thursday

### Dutch Milk-Fed Veal Chop [400g] (+120)

salade composée, yoghurt dressing  
荷蘭奶飼小牛扒

Friday & Saturday

### Linguine & Lobster (+60)

spinach, garlic, chili, tomato sauce  
蒜香蕃茄龍蝦扁意粉

## DESSERTS

### Crème Brûlée

經典焦糖燉蛋



### Apple Tarte Tatin

caramelised apple & vanilla ice cream  
法式蘋果撻

### Chocolate Fondant

salted caramel & vanilla ice cream  
朱古力心太軟伴雲呢拿雪糕

### Lemon Parfait

semi-frozen lemon mousse & white chocolate  
法式檸檬芭菲

### Fromages [+45]

selection of 3 French regional cheeses  
法國芝士拼盤



Signature Dish

[v]

Vegetarian

[n]

Contains Nuts

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