

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

Plateau de Casse-Croûte

小食拼盤

Steamed Green Asparagus
with Grapefruit Aioli,
Sauté Prawn with Pipérade,
Charcuteries,
Classic Chicken Caesar

西柚蛋黃醬蘆筍
香煎大蝦伴番茄甜椒
火腿凍盤
雞肉凱撒沙律

OR 或

Lobster Bisque

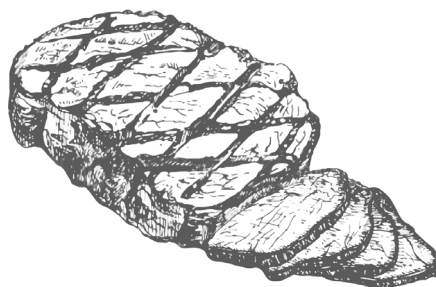
chives, crème fraîche
法式龍蝦濃湯

TO SHARE

分享

Australian Tomahawk [1.2kg] \$850

béarnaise sauce,
frites & salade composée
澳洲戰斧牛扒
奶油蛋黃醬, 薯條及雜錦沙律



MAINS

主菜

Plat du Jour

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

Tagliatelle with Morels [v] [n]

fève beans, peas, ricotta & preserved lemon
蠶豆牛肚菌寬條麵

Rangers Valley Black Angus Burger [200g]

caramelised onions, beef tomato, Gruyère,
truffle mayonnaise & frites
澳洲黑安格斯牛肉漢堡

Poulet Chasseur

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

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

Steamed Sole Fillet

mushroom duxelles mousse, buttered asparagus,
parsley velouté & gaufrettes
龍柳伴蘑菇慕絲及牛油露筍

Moules Marinières [+\$60]

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

Veal Chop [400g] [+\$120]

Dutch milk-fed
荷蘭奶飼牛仔扒

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

美國肉眼牛扒

Filet de Bœuf [225g] [+\$120]

澳洲牛柳

all steaks are dry-aged and grass-fed
served with frites & salade composée
以上牛扒為草飼及經乾式熟成處理
配薯條及雜錦沙律

choice of sauce:

maître d'hôtel butter | béarnaise | peppercorn sauce

請選配一款醬汁:

法式香草牛油 | 奶油蛋黃醬 | 黑胡椒汁

以上扒類加配香煎鴨肝 add sauté foie gras [+\$80]

DESSERTS

甜品

Apple Tarte Tatin

caramelised apple,
puff pastry & home-made vanilla ice-cream
法式焦糖蘋果撻

Classic Crème Brûlée

sablé biscuit
經典焦糖燉蛋

Chocolate Fondant

salted caramel, home-made vanilla ice-cream
朱古力心太軟伴雲尼拿雪糕

Lemon Parfait

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

OR 或

COFFEE OR TEA 咖啡或茶

SEAFOOD

海鮮

French Oysters

Cancale No. 2
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

Cancale No. 2 Oysters,
Scallop Ceviche, Canadian Crab Claws,
Red Prawns à la Grecque,
Cloudy Bay Storm Clams & Seasonal Mussels

法國 Cancale No. 2 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



Signature Dish 招牌菜



@PLATDUJOURHK



Vegetarian 素食



Contains Nuts 含有堅果

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