

PLAT *du* JOUR

À LA CARTE • DAILY 15:00-22:30

SEAFOOD

French Oysters Cancale No. 2

\$58 per piece
\$348 ½ dozen
\$638 dozen

Plateau de Fruits de Mer

Cancale No. 2 Oysters,
Scallop Ceviche, Canadian Crab Claws,
Red Prawns à la Grecque,
Cloudy Bay Storm Clams & Seasonal Mussels
\$468

STARTERS

Warm Tomato Galette [v] \$105
heritage tomato, onion pissaladière,
herb salad & tomato dressing

Steak Tartare \$115 | \$195
grass-fed beef fillet, classic dressing

Escargots \$135
tomato fondue, butter & herbs gratin

Jumbo Lump Crab Cake \$140
panko-crumbed, watermelon, grapefruit,
charred pickled cucumber & avocado crema

SALADS

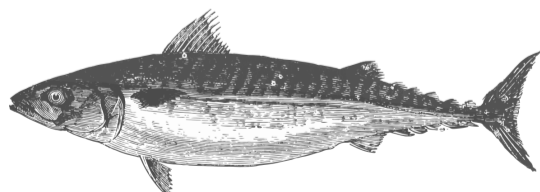
Tuna Niçoise \$90 | \$160
olives, baby potatoes, haricot vert,
boiled egg & tomatoes

Classic Caesar \$90 | \$160
roasted free-range chicken, pancetta,
croutons & white anchovy

SOUPS

French Onion Soup \$95
caramelised onions, beef stock & Gruyère

Lobster Bisque \$115
chives, crème fraîche



DISH OF THE DAY

Monday

Dry-Rubbed Pork Skirt \$215
frites & salade composée

Tuesday

Whole Grilled Sea Bream [n] \$245
quinoa with apricots & pistachio, harissa dressing

Wednesday

Bouillabaisse \$250
Provençal fish stew, salmon, sole, prawns,
Hokkaido scallop, saffron broth & rouille croutons

Thursday

Grilled Lamb Rack \$265
ratatouille, roasted garlic pommes purée & tapenade jus

Friday

Tagliatelle with Lobster \$295
spinach, garlic, chili & tomato sauce

Saturday | Sunday | Public Holiday
please see our chef's recommendations

MAINS

Rangers Valley Black Angus Burger [200g] \$190
caramelised onions, beef tomato, Gruyère,
truffle mayonnaise & frites

Tagliatelle with Morels [v] [n] \$205
fève beans, peas, ricotta & preserved lemon

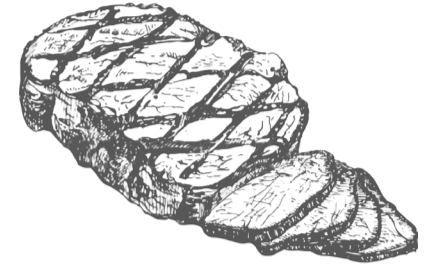
Steamed Sole Fillet \$205
mushroom duxelles mousse, buttered asparagus,
parsley velouté & gaufrettes

Poulet Chasseur \$215
oven-roasted chicken leg, pommes purée,
sauté wild mushrooms, tarragon

Mediterranean Sea Bass \$225
orzo pasta, saffron fennel purée & pickled fennel salad

Moules Marinières \$255 | \$385
sustainable bouchot mussels, frites & aioli

Spaghetti with Crab Meat \$275
jumbo lump, roasted crab bisque, garlic & chili



GRILL

Veal Chop [400g] \$325
Dutch milk-fed

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

Filet de Bœuf [225g] \$325

Australian Tomahawk [1.2kg] \$850

all steaks are dry-aged and grass-fed
served with frites & salade composée

choice of sauce:
maître d'hôtel butter | béarnaise | peppercorn sauce

add sauté foie gras to any steak [+ \$80]

SIDES

Mushroom Fricassée [v] \$50

Sauté Baby Spinach [v] \$50

Frites with Truffle Mayonnaise \$55

Salade Composée [v] \$75

DESSERTS

Lemon Parfait \$70
semi-frozen lemon mousse & white chocolate

Apple Tarte Tatin \$70
caramelised apple,
puff pastry & home-made vanilla ice-cream

Classic Crème Brûlée \$70
sablé biscuit

Chocolate Fondant \$70
salted caramel, home-made vanilla ice-cream

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

 Signature Dish

 Vegetarian

 Contains Nuts

 
@PLATDUJOURHK

We endeavor to obtain all our fish & seafood from sustainable sources
All prices are subject to 10% service charge • Corkage fee \$200 per bottle

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