

# PLAT *du* JOUR

LUNCH • MON-FRI • 11:30-15:00

2 Courses \$250

3 Courses \$270

STARTER + MAIN OR DISH OF THE DAY

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## STARTERS

### Lobster Bisque

chives, crème fraîche

### Warm Tomato Galette [v]

heritage tomato, onion pissaladière, herb salad & tomato dressing

### Classic Caesar

roasted free-range chicken, pancetta, croutons & white anchovy

### Steak Tartare

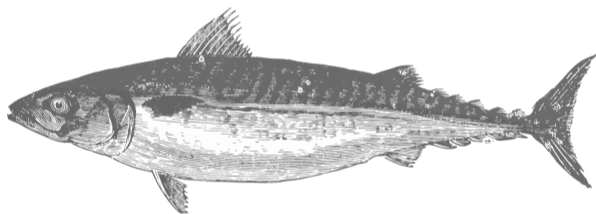
grass-fed beef fillet, classic dressing

### Escargots [+25]

tomato fondue, butter & herbs gratin

### Jumbo Lump Crab Cake [+30]

panko-crumbed, watermelon, grapefruit, charred pickled cucumber & avocado crema



## 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

  
Signature Dish

## DISH OF THE DAY

Monday

**Dry-Rubbed Pork Skirt**  
frites & salade composée

Tuesday

**Whole Grilled Sea Bream [n] [+40]**  
quinoa with apricots & pistachio, harissa dressing

Wednesday

 **Bouillabaisse [+60]**

Provençal fish stew, salmon, sole, prawns,  
Hokkaido scallop, saffron broth & rouille croutons

Thursday

**Grilled Lamb Rack [+60]**

ratatouille, roasted garlic pommes purée & tapenade jus

Friday

**Tagliatelle with Lobster [+90]**

spinach, garlic, chili & tomato sauce

## MAINS

### Tagliatelle with Morels [v] [n]

fève beans, peas, ricotta & preserved lemon

### Rangers Valley Black Angus Burger [200g]

caramelised onions, beef tomato, Gruyère,  
truffle mayonnaise & frites

### Poulet Chasseur

oven-roasted chicken leg, pommes purée,  
sauté wild mushrooms & tarragon

### Steamed Sole Fillet

mushroom duxelles mousse, buttered asparagus,  
parsley velouté & gaufrettes

### Mediterranean Sea Bass

orzo pasta, saffron fennel purée & pickled fennel salad

### Moules Marinières [+50]

sustainable bouchot mussels, frites & aioli

### Spaghetti with Crab Meat [+70]

jumbo lump, roasted crab bisque, garlic & chili

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

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

### Filet de Bœuf [225g] [+120]

**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]

   
@PLATDUJOURHK

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

## DESSERTS

### Apple Tarte Tatin

caramelised apple,  
puff pastry & home-made vanilla ice-cream

### Classic Crème Brûlée

sablé biscuit

### Chocolate Fondant

salted caramel, home-made vanilla ice-cream

### Lemon Parfait

semi-frozen lemon mousse & white chocolate

**COFFEE OR TEA [+35]**



## SIDES

Mushroom Fricassées [v] \$50

Sauté Baby Spinach [v] \$50

Frites with Truffle Mayonnaise \$55

Salade Composée [v] \$75

## CHEESE

French Fromage \$65 per piece

please see server for our monthly artisan cheese choice  
served with grapes, walnut bread [n] & fig chutney

[v]  
Vegetarian

[n]  
Contains Nuts