

PLAT *du* JOUR

DINNER • 18:00-22:00

RAW

French Oyster Special La Magnifica

60 per piece
320 ½ dozen
600 dozen

Steak Tartare

Filet de Bœuf, Slow-Cooked Egg, Toast
135 | 185

HORS D'ŒUVRE

Onion Soupe Gratinée

French Onions, Gruyère
95

Warm Baby Squid Salad

Piperade, Smoked Paprika,
Brioche Gremolata, Lyonnaise salad
95

Smoked Duck Breast Salad

Portobello, Crispy Sour Dough,
Raspberry Sherry Vinegar
105

Lobster Bisque

Crème Fraîche, Chives
115

Burrata & Heirloom Tomatoes [v]

Cantaloupe, White Balsamic Dressing & Basil Pistou
115

Escargots

Parsley & Garlic Butter
125

LES GARNITURES

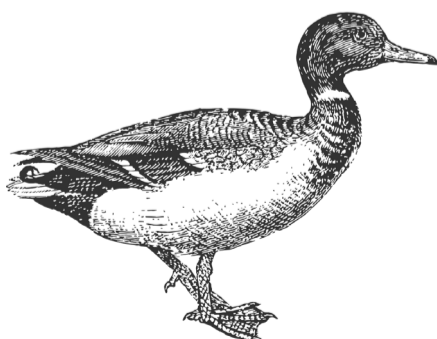
-- 48 Each --

Pommes Purée

Sauté Baby Spinach

Mushroom Fricassée

Frites with Truffle Mayonnaise



PRIX-FIXE

--- 2 Course 248 ---

STARTER & MAIN /
MAIN & DESSERT

--- 3 Course 268 ---

STARTER, MAIN & DESSERT

Burrata & Heirloom Tomatoes [v]

Cantaloupe, White Balsamic Dressing & Basil Pistou

Lobster Bisque

Crème Fraîche, Chives

Smoked Duck Breast Salad

Portobello, Crispy Sour Dough, Raspberry Sherry Vinegar

Warm Baby Squid Salad

Piperade, Smoked Paprika, Brioche Gremolata, Lyonnaise salad

Ravioli del Plin

Shaved Black Winter Truffle & Pecorino, Pine Nuts,
Semi-Dried Cherry Tomatoes

Dish of The Day

Grilled Ibérico Pork Rack

Granny Smith Apple Purée, Steamed Broccolini,
Sauerkraut, Potato Fondant, Calvados Pork Jus

Bouchot Mussels

Marinière & Frites

Pan-Fried Red Snapper Fillet

Grilled Kale & Organic White Quinoa Salad & Risotto,
Snow Crab Foam

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

Peppercorn Sauce, Salade Composée & Frites

Apple Tarte Tatin

Home-Made Vanilla Ice-Cream

Crème Brûlée

Petite Madeleine

Classic Crêpes Suzette

Caramelised Orange Sauce

Coffee or Tea [Supplement +35]

DISH OF THE DAY

MON

Blanquette de Veau 195

Slow Braised Veal Shank, Pomme Purée,
Carrots, Leek & Button Mushrooms

TUE

Pan Fried French Sea Bass 245 [Set Menu Supplement +30]

Buttered Parisienne Potatoes, Baby Spinach,
Ginger & Coriander Tomato Sauce

WED

Bouillabaisse 195

Provençal Fish Stew, Red Prawn, Saffron Broth & Rouille Croutons

THU

Beef Bourguignon 195

Vanilla Parsnip Purée, Glazed Baby Carrots,
Wild Mushrooms, Baby Onions

FRI

Crab Meat Pappardelle 275 [Set Menu Supplement +80]

Jumbo Lump, Roasted Crab Bisque, Garlic & Chili

SAT | SUN | PH - Please See Our Blackboard Special

LES PLATS

MOVING MOUNTAINS Burger

Beef Tomato & Gruyère, Truffle Mayonnaise & Frites
165

Rangers Valley Wagyu Beef Burger

Sauté Mushrooms & Bacon, Beef Tomato, Gruyère,
Truffle Mayonnaise & Frites
180

Ravioli del Plin

Shaved Black Winter Truffle & Pecorino, Pine Nuts,
Semi-Dried Cherry Tomatoes
195

Grilled Ibérico Pork Rack

Granny Smith Apple Purée, Steamed Broccolini,
Sauerkraut, Potato Fondant, Calvados Pork Jus
195

Pan-Fried Red Snapper Fillet

Grilled Kale & Organic White Quinoa Salad & Risotto,
Snow Crab Foam
195

Bouchot Mussels

Marinière & Frites
225

Lobster Tail Pappardelle Arrabbiata

Fresh Egg Pasta, Spiced Tomato Sauce
295

GRILL

-- 325 Each --

Australian Lamb Rack [half rack]

U.S. Rib-Eye [280g]

Filet de Bœuf [225g]

Served with: Salade Composée & Frites

And your choice of the below:

Maître d'Hôtel Butter | Béarnaise | Peppercorn Sauce

Add Sauté Foie Gras [+80]

DESSERTS

Apple Tarte Tatin 60

Home-Made Vanilla Ice-Cream

Crème Brûlée 60

Petite Madeleine

Classic Crêpes Suzette 60

Caramelised Orange Sauce

Chocolate Fondant 60

Salted Caramel & Home-Made Vanilla Ice-Cream

Artisan French Cheese Board 135

Walnut Toast, Dried Apricots, Fig Chutney



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To Get Special Offer



@PLATDUJOURHK

At Plat du Jour we endeavor to obtain all our fish & seafood from sustainable sources
All prices are in HK dollars and subject to 10% service charge • Corkage fee \$200 per bottle

Signature Dish

Vegetarian