

PLAT *du* JOUR

LUNCH • 11:30-15:00

PRIX-FIXE 套餐

2-Course 兩道菜 228
1 STARTER & 1 MAIN or 1 MAIN & 1 DESSERT

3-Course 三道菜 248
1 STARTER, 1 MAIN & 1 DESSERT

STARTERS 頭盤

Burrata & Heirloom Tomatoes [v]

Cantaloupe, White Balsamic Dressing & Basil Pistou
彩色番茄伴布拉塔芝士

🍷 Steak Tartare

Filet de Bœuf, Slow-Cooked Egg, Toast
生牛肉他他

🍷 Lobster Bisque

Crème Fraîche, Chives
法式龍蝦湯

Smoked Duck Breast Salad

Portobello, Crispy Sour Dough,
Raspberry Sherry Vinegar
煙鴨胸烤菇紅莓醋沙律

Warm Baby Squid Salad

Piperade, Smoked Paprika,
Brioche Gremolata, Lyonnaise salad
紅椒魷魚仔伴沙律

MAINS 主菜

Dish of the Day 是日精選

🍷 Grill Selection 扒類精選 [Supplement +120]

Rangers Valley Wagyu Beef Burger

Sauté Mushrooms & Bacon, Beef Tomato,
Gruyère, Truffle Mayonnaise & Frites
澳洲和牛蘑菇煙肉漢堡配松露醬薯條

Pan-Fried Red Snapper Fillet

Grilled Kale & Organic White Quinoa Salad & Risotto,
Snow Crab Foam
香煎紅魚伴羽衣甘藍有機白藜麥沙律、燴飯
配雪蟹泡沫

Grilled Ibérico Pork Rack

Granny Smith Apple Purée, Steamed Broccolini,
Sauerkraut, Potato Fondant, Calvados Pork Jus
香烤西班牙豬鞍架伴青蘋果薯蓉

🌱 Ravioli del Plin

Shaved Black Winter Truffle & Pecorino,
Pine Nuts, Semi-Dried Cherry Tomatoes
黑松露羊奶芝士意大利雲吞

🌱 MOVING MOUNTAINS Burger

Beef Tomato & Gruyère,
Truffle Mayonnaise & Frites

Moving Mountains®

素食漢堡配松露薯條

Bouchot Mussels

Marinière & Frites
白酒忌廉藍青口配薯條

🍷 Lobster Tail Pappardelle Arrabbiata [Supplement +100]

Fresh Egg Pasta, Spiced Tomato Sauce
蒜香龍蝦尾辣蕃茄寬麵條

DESSERTS 甜品

🍷 Apple Tarte Tatin

Home-Made Vanilla Ice-Cream
法式蘋果撻

Crème Brûlée

Petite Madeleine
經典焦糖燉蛋

Classic Crêpes Suzette

Caramelised Orange Sauce
法式焦糖橙酒 薄餅

Coffee or Tea 咖啡或茶 [Supplement +35]

DISH OF THE DAY

是日精選

MON

Blanquette de Veau 195

Slow Braised Veal Shank, Pomme Purée,
Carrots, Leek & Button Mushrooms
慢 忌廉牛仔肉伴薯蓉

TUE

Pan Fried French Sea Bass 245

[Set Menu Supplement +30]

Buttered Parisienne Potatoes, Baby Spinach,
Ginger & Coriander Tomato Sauce
香煎法國海鱸魚伴菠菜、薯仔

WED

Bouillabaisse 195

Provençal Fish Stew, Red Prawn, Saffron Broth, Rouille Croutons
法式馬賽海鮮湯

THU

Beef Bourguignon 195

Vanilla Parsnip Purée, Glazed Baby Carrots,
Wild Mushrooms, Baby Onions
紅酒燉牛肉伴炒甘筍、野菌

FRI

🍷 Crab Meat Pappardelle 275

[Set Menu Supplement +80]

Jumbo Lump, Roasted Crab Bisque, Garlic & Chili
香辣珍寶蟹肉寬麵條

SAT | SUN | PH - Please See Our Blackboard Special
是日精選

GRILL 扒類

--- 325 Each ---

Australian Lamb Rack [half rack]

澳洲羊架

🍷 U.S. Rib-Eye [280g]

草飼肉眼牛扒

Filet de Bœuf [225g]

澳洲牛柳

All served with: Salade Composée & Frites

And your choice of the below:

Maître d'Hôtel Butter | Béarnaise | Peppercorn Sauce

配薯條、雜菜沙律及一款醬汁：

法式香草牛油 奶油蛋黃醬 | 胡椒汁

Add Sauté Foie Gras 加配香煎法國鴨肝 [+80]

SIDES 配菜

--- 48 Each ---

Pommes Purée 薯蓉

Sauté Baby Spinach 炒菠菜

Mushroom Fricassée 炒雜菌

Frites with Truffle Mayonnaise 松露蛋黃醬薯條



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

🍷 Signature Dish

🌱 Vegetarian