

PLAT *du* JOUR

AFTERNOON • 15:00-18:00

RAW 冷盤

French Oyster
Special La Magnifica
法國生蠔

60 per piece
320 ½ dozen
600 dozen

🍷 Steak Tartare

Filet de Bœuf, Slow-Cooked Egg, Toast
生牛肉他他
135 | 185

PLATTERS 拼盤

Artisan French Cheese Board 135
Walnut Toast, Dried Apricots, Fig Chutney
法國芝士拼盤

Charcuterie 165
24 Months Iberico Ham, Peppered Dry Ham, Iberico Chorizo
火腿拼盤

HORS D'ŒUVRE 頭盤

Warm Baby Squid Salad 95
Piperade, Smoked Paprika, Brioche Gremolata, Lyonnaise salad
紅椒魷魚仔伴沙律

Burrata & Heirloom Tomatoes [v] 105
Cantaloupe, White Balsamic Dressing & Basil Pistou
彩色番茄伴布拉塔芝士

Smoked Duck Breast Salad 105 | 180
Portobello, Crispy Sour Dough, Raspberry Sherry Vinegar
煙鴨胸烤菇紅莓醋沙律

LIGHT BITES 小食

MOVING MOUNTAINS Bratwurst Sausage Butter Roll 70
Tomato, Cucumber, Dijon Mayonnaise & Ketchup
Moving Mountains®素食香腸熱狗

Vedett Beer Batter Sole Fillet 70
Lemon Aioli
啤酒脆漿炸魚配檸檬蒜香蛋黃醬

Smoked Boneless Chicken Wings 75
Brined & Fried, Chicken Spice
煙燻去骨雞翼

Grilled Ham & Cheese Sandwich 90
Honey Glazed Gammon Ham, Gruyère
蜜糖烤火腿芝士三文治

PDJ Club Sandwich 105
Roasted Chicken, Bacon, Egg, Beef Tomato & Avocado
烤雞煙肉牛油果三文治

SOUPS 湯

Onion Soupe Gratinée 95
French Onions, Gruyère
法式洋蔥湯

🍷 Lobster Bisque 115
Crème Fraîche, Chives
法式龍蝦湯

LES PLATS 主菜

MOVING MOUNTAINS Burger 165
Beef Tomato & Gruyère, Truffle Mayonnaise & Frites
Moving Mountains®素食漢堡配松露醬薯條

Rangers Valley Wagyu Beef Burger 180
Sauté Mushrooms & Bacon, Beef Tomato, Gruyère,
Truffle Mayonnaise & Frites
澳洲和牛蘑菇煙肉漢堡

Bouchot Mussels 225
Marinière & Frites
白酒忌廉藍青口配薯條

🍷 Crab Meat Pappardelle 275
Jumbo Lump, Roasted Crab Bisque, Garlic & Chili
香辣珍寶蟹肉寬麵條

GRILL 扒類

🍷 U.S. Rib-Eye [280g] 325
草飼美國肉眼牛扒
Serve with: Salade Composée & Frites
Maître d'Hôtel Butter | Béarnaise | Peppercorn Sauce
並配薯條、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]

DESSERTS 甜品

--- 每款 60 EACH ---

🍷 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

Chocolate Fondant
Salted Caramel & Home-Made Vanilla Ice-Cream
朱古力心太軟



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@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