

APERITIF

Small bites

BEAUFORT GOUGÈRES

3 pieces of freshly baked gougères stuffed with warm aged Beaufort bechamel & black pepper 🌿

78

RICOTTA & BOTTARGA

2 pieces sourdough tartine with whipped ricotta & grated bottarga 🌿

98

ESPELETTE TATER TOTS

Tater tots with Espelette mayo, sweet cherry peppers, grated Manchego & Italian parsley 🌿

88

AGED HAM CROQUETTES

4 pieces breaded & fried aged ham bechamel croquettes

78



Vegetarian



Can be adapted for vegetarian



Gluten-free



*Should you have any special requests or dietary requirements,
please advise our team members*

All prices are in Hong Kong dollars and subject to 10% service charge.

OUR SIGNATURE CHARCUTERIE

The Blanc de Noirs Selection of exceptional hams and salami,
Cut to order paper thin from the Original Berkel slicer;

Italian Charcuterie:

PROSCIUTTO DI PARMA

20 months aged
San Giacomo, Parma, Italy

MORTADELLA BLACK NEBRODI

“Nero dei Nebrodi” Pork
Sicily, Italy

COPPA DE LA BASSA

12 months aged
Squisito, Saragna, Parma, Italy

CORALLINA SALAMI

8 weeks matured
Tuscany, Italy

CULATELLO ZIBELO STAGIONATO INTERO DOP

18–24 months aged
Squisito, Sorogna, Parma, Italy



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Spanish Iberian Charcuterie:

IBERICO BELLOTA

48 months aged
PDO Dehesa de Extremadura La Prudencia

IBERICO PALETA

30 months aged
PDO Dehesa de Extremadura La Prudencia

CHORIZO IBERICO BELLOTA

3 months cured
PDO Dehesa de Extremadura La Prudencia

SALCHICHÓN IBERICO BELLOTA

5 months cured
PDO Dehesa de Extremadura La Prudencia

WAGYU CECINA

12 months cured
Cecina de Leon Spain



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French Charcuterie:

PIERRE ORTEIZA KINTOA HAM PDO

*20 months aged
Les Aldudes Valley, Pierre Otezia*

PIERRE ORTEIZA JEZUS PDO

*10 weeks matured
Les Aldudes Valley, Pierre Otezia*

PIERRE ORTEIZA SAUCISSON PDO

*3 weeks matured
Les Aldudes Valley, Pierre Otezia*

LES ALDUES SAUCISSON PDO

*6 weeks matured
Les Aldudes Valley, Pierre Otezia*

NOIR DE BIGORE

*48 Months matured
Noir de Bigore, France*

One selection of 50g at 128

120g. Chefs' selections of three (40g each) at 278

150g. Chefs' selections of Five (30g each) at 338



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ENTREES


Cold Starters

STRACCIATELLA DI BUFALA & CAVIAR

Stracciatella di Bufala with Acipenser Schrenckii X Huso Dauricus caviar(15g), extra virgin olive oil & chives

498

BURRATA DI BUFALA & TRUFFES NOIRE D'HIVER

Whole Burrata di Bufala with shaved Black Western Australian Black winter truffles & extra virgin olive oil & arugula salad 

398

SHIZUOKA MUSKMELON & CURED HAM

*Muskmelon with paper thin slices of Noir de Bigore Ham,
48 months matured*

398

CAVIAR

Blanc de Noirs Caviar Sélection by Royal Caviar Club:

Acipenser Schrenckii x Huso Dauricus Caviar

30g at 848

50g at 1,348

100g at 2,598

*Served with fried potato chips,
Isigny PDO crème fraîche & chives*



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SANDWICHES


Our Iconic and generous Sandwich with
our signature charcuterie:

CIABATTA WITH CULATELLO & SMOKED STRACCIATELLA

*Ciabatta with sweet mustard, arugula, 18-24 months matured Squisito
Cullatelo & smoked stracciatella*

248

PLT SANDWICH

*PLT Blanc & Noire sour dough sandwich with San Giacomo Prosciutto
di Parma, lettuce, tomatoes with homemade mayo* 

198



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PLATS

Our hot plates

FILLET O FISH WITH RAVIGOTE MAYO

Fried MSC certified toothfish on a soft milk bun with butter lettuce & sauce ravigote

248

Add 20g. Acipenser Schrenckii × Huso Dauricus Caviar

add 298

FRIED CHICKEN WITH 'RANCH DRESSING'

Butter milk fried chicken with aerated ranch dressing topped with dill, gherkins & chives

228

Add 20g. Acipenser Schrenckii × Huso Dauricus Caviar

add 298



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FROMAGES

Blanc de Noirs Cheese selection by Freres Marchand:

CHEFS CHEESE SELECTION

3 cheeses at 198

6 cheeses at 298



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DESSERTS

Our Blanc de Noirs signature sweet treats

LA CRÈME NUAGE

A homemade Hokkaido milk soft served with;

Manni Per me Figlio extra virgin olive oil & Maldon sea salt 🌿 🚫🥚

98

With 10g. Acipenser Schrenckii × Huso Dauricus Caviar 🚫🥚

198

PINK RUINART CHAMPAGNE & GRAPEFRUIT SORBET

with a table side pour of Ruinart Rose Champagne 🌿 🚫🥚

158

THE GINKGO “BLANC”

Champagne, strawberry, hibiscus & white chocolate cake 🌿

88

THE GINKGO “NOIR”

*70% Bitter chocolate filled with Marcona almond,
cacao nibs & dried bellota ham praline*

38



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