MENU DÉJEUNER

2 courses 398

3 courses 538

4 courses 658

CAVIAR & CHAMPAGNE

pair your caviar with a glass of champagne

BAENKI 30 g / 50 g	778 / 1288
PRESTIGE OSSETRA 30 g / 50 g	998 / 1688
BELUGA IMPERIAL 30 g	2888

CHAMPAGNE

125 ml per glass

LAURENT LEQUART réserve extra brut nv	188
MOËT & CHANDON grand vintage 2015	198
RUINART blanc de blancs nv	358
MOËT & CHANDON ROSÉ rosé nv	198

prices are in hong kong dollars and subject to a 10% service charge

COLD STARTERS

TARTARE DE SAUMON | BETTERAVE
salmon & beetroot tartare, avocado green goddess dressing, horseradish

FROMAGE DE TÊTE | GRIBICHE
traditional pressed pork head terrine, gribiche sauce

COURGES | CERVELLE DE CANUT (V)
autumn squash, "cervelle de canut", candied pecan nuts

FINE DE CLAIRE | MIGNONETTE
4 pcs. of fine de claire oysters on the half shell, pickled mignonette (add 128)

SALADE CÉSAR | POITRINE FUMÉE
caesar salad, little gem lettuce, bacon crumble, parmesan

WARM STARTERS

GÂTEAU DE CRABE | FINES HERBES
tarragon rémoulade, piquillo coulis, vegetable & herb slaw (add 98)

DIM SUM DB X MO
daily selection of four pieces of dim sum

VELOUTÉ DE CRESSON | ESCARGOT
watercress soup, snails in persillade, baguette croutons

SIDES

BROCCOLINI 88 | BRUSSELS SPROUTS 88
POMMES FRITES 98 | STEAMED RICE 68

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MAINS

LOUP DE MER | VIN ROUGE
crispy seabass, mashed potato, leeks, red wine sauce (add 188)

MARMITE DIEPPOISE | MORUE CHARBONNIÈRE
miso black cod & mont-saint-michel mussel stew

SPAGHETTI | CREVETTE
artisanal spaghetti, prawns, gamberro tartare, basil, tomato & lobster sauce

QUENELLE NATURE | TRUFFE NOIRE (V)
traditional lyon cheese quenelles, mushroom coulis & tibetan black truffle

CANARD | NAVET
roasted dry-aged duck breast, turnips, grape & berry sauce

STEAK | FRITES
australian black angus ribeye, french fries, pepper sauce (add 188)

PIGGY BURGER
wagyu beef patty, smoked pork, cheese, coleslaw, chipotle mayo & bbq sauce

POULET RÔTI POUR 2
roasted yellow chicken for two, with mash and broccolini to share
please allow 40 minutes for cooking
(add 188 per person)

DESSERTS

TRILOGIE DE FROMAGES FRANÇAIS
a trio of french cheeses served with house made bread and crackers

GLACE À L'ITALIENNE | FIGUE
pistachio soft-serve sundae, caramelized figs, crumble

ÎLE FLOTTANTE | FRUITS ROUGES
floating island, vanilla custard, summer berries, strawberry compote

CRÈME CARAMEL | VANILLE
french caramel flan with vanilla, brown butter crumble

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DRINKS

LOW

IMPERIAL RUBY
gin, hibiscus, jasmine, citrus, saicho jasmine sparkling tea

THE MANDARIN
italicus, prosecco, mandarin, yuzu, soda

ZERO PROOF

SAFFRON SILK
mango, saffron, coconut, cardamom

RIVIERA COOLER
seedlip, strawberry, watermelon, cucumber, citrus

BEER

ANGELO PORETTI 4 LUPPOLI ZERO.ZERO
italy

YOUNG MASTER ZERO PALE ALE
hong kong

KRONENBOURG 1664 LAGER
france

WHITE WINE

FRANZ HAAS
pinot grigio 2025

JEAN-MARC BROCARD
chablis 2025

ROSÉ WINE

CAVES D'ENCLANS
whispering angel 2025

RED WINE

DOMAINE DES ROCHES NEUVES
thierry germain saumur-champigny les roches 2019

J.L. CHAVE SELECTION
côtes-du-rhône mon cœur 2023

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