

Classic Weekend Lunch Menu

Pâté en croûte & Parfait
Selection of Homemade Terrines and Parfaits served with
Herb Salad and Chutney

Foie Gras
Seared Foie Gras from George Bruck with
Caramelized and Sauternes Sauce

Classic Onion Soup
Cevennes Sweet Onions Cooked in Beef Broth with
a Crouton of Comte & Gruyere

Signature Charcoal Carabinero Red Prawn
Supplement 388

Beef Rossini
Grilled Beef Tournedos with Pan-fried Foie Gras,
Black Truffles, Pomme Maxim and Madeira jus

Dover Sole
Meuniere Style of the Bone with Spinach and
Brown Butter Ratte Potatoes

Lobster
Inspired by Alain Passard with Seasonal Vegetables and Yellow
Wine Sauce

Blanquette de Veau
Veal slow cooked with Morel and carrots served with rice pilaf

Chocolate Soufflé with Pistachio Ice Cream

Caramel Apple Tarte Tatin

French Toast with Pear, Vanilla and Local Honey Ice Cream

2 courses 588 per person
(1 starter or dessert, 1 main)

3 courses 788 per person
(1 starters, 1 main, 1 dessert)



Menu by Uwe and Wa

Prices are in Hong Kong dollars and subject to 10% service charge