

PRIX FIXE **lunch**

SOUPE, SALADE ET ENTRÉE

Honeydew melon salad
with goat cheese and bayonne ham

Octopus salad
with apple vinaigrette and fennel

Asparagus salad
with hollandaise

Caramelized onion soup
with comté cheese

Smoked milkfish beignets
with pickled baby carrots and avocado

Sautéed frog leg
with corn vinaigrette and rosemary

Escargot tart
with spinach and gruyère

Crunchy scallop +400
with quinoa, fregola, and gremolata

PLAT PRINCIPAL

Pan-fried parrotfish
with clam broth and dill

Roast chicken roll
with seasonal vegetables and peanut mustard sauce

Duck confit
with carrot and pickled mustard seeds

Roast boudin noir
with pomme purée and bacon vinaigrette

Grilled beef tenderloin (Australia) +300
with pommes dauphinoise and red onion compote

Grilled wagyu striploin (Japanese A5) +1300
with pommes dauphinoise and green peppercorn bordelaise

DESSERT

Roast pineapple
with mint and pineapple sorbet

Mango-tie guanyin tea soufflé
with coconut-tamarind sorbet

Choux pastry
with black tea ice cream, guava, and roasted sesame

Ice cream and sorbet
with cookies

A LA CARTE

French oyster 980 (1/2 dozen) / **1780** (1 dozen)
with mignonette sauce

Taiwanese Beluga caviar (30g) 4800
with sweet corn blini, chive crème fraîche, and egg yolk

Charcuterie 980
French sausage, Taiwanese salami, Bayonne ham, foie gras terrine, marinated olives and house pickles

Artisanal cheese board 680
Taiwanese and French cheeses, house-made jam, wild honey, and crackers

TO SHARE

Whole roasted chicken +1500 Prix Fixe / **+2100** à la carte
with black truffle butter

*** Côte de Boeuf 40 oz +3800** Prix Fixe / **+4400** à la carte
with red onion compote, USDA Prime, dry aged 28 days

Whole roasted duck +3800 Prix Fixe / **+4400** à la carte
with sauce à l'orange, dry aged 14 days

Grilled catch of the day +MP
with piperade and seasonal vegetables

* half portions available

chef proprietor
Lam Ming Kin



chef de cuisine
Neil Lee