

PRIX FIXE **lunch**

SOUPE, SALADE ET ENTRÉE

Salade niçoise
with bonito, anchovy and asparagus

Pork and pistachio terrine
with house pickles and mustard

Asparagus salad
with hollandaise

Caramelized onion soup
with comté cheese

Smoked milkfish beignets
with spring pea and dill

Sautéed frog legs
with braised leek and sauce gribiche

Escargot tart
with spinach and gruyère

Crunchy scallop +400
with quinoa, fregola, and gremolata

PLAT PRINCIPAL

Cobia quenelles
with zucchini and puttanesca sauce

Chicken fricassee
with vegetable fern and mushroom

Duck confit
with lentil stew and red wine mustard sauce

Braised beef tripe
with tomato and pomme puree

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

Grilled wagyu striploin (Japanese A4) +1300
with pommes dauphinoise and green peppercorn bordelaise

DESSERT

Watermelon
with white wine and crème fraîche

Cottage cheese soufflé
with strawberry sorbet

Longan honey crème caramel
with apple-tamarind sorbet

Ice cream and sorbet
with cookies

A LA CARTE

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

Kaviari caviar (30g) 3800
with sweet corn blini, chive crème fraîche, and egg yolk

Charcuterie 980
sausage, 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