

# PRIX FIXE **lunch**

## SOUPE, SALADE ET ENTRÉE

**Persimmon salad**  
with goat cheese royale

**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 lentil stew and red wine mustard sauce

**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) +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 sesame, passionfruit and red bean ice cream

**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**