

la TABLE

French Brasserie

SOUPS

- * 🌿 French onion soup gratinée 178
- 🌿 Mushroom cream soup 158
crispy ham, pesto oil
- * 🌿 Ripe tomato consommé 158
basil, cherry tomatoes 🥑
- Lobster bisque 268
tarragon crème fraîche

CHARCUTERIE

- 🌿 Pork rillettes, house pickles, 198
toasted baguette
- 🌿 Bayonne ham, melon, 250
rocket leaves
- * 🌿 Cured meats selection to share 438
foie gras terrine, pork and
foie gras pâté en croûte,
saucisson, cured ham,
house pickles, dried fruits,
nuts, brioche 🥜

BURGER, SANDWICH

- * 🌿 Croque madame 218
baked ham, comté cheese, béchamel sauce, fried egg
- 🌿 Beef ribeye baguette 268
caramelised onion, tomatoes, cucumber,
pommery mustard sauce
- * 🌿 Australian wagyu burger 308
lettuce, tomatoes, provolone cheese, bacon, fried egg

LUNCH SET

Two-course 428

(choose one starter and one main course)

Three-course 468

(choose one starter, one main course and one dessert)

Coffee or Tea

Includes the dishes with 🌿 only

Available from Monday to Saturday

APPETISERS

- 🌿 Lyonnaise salad 178
lardons, poached eggs, croûton,
dijon vinaigrette
- Tuna tartare 218
avocado, Ikura, cucumber-radish
salad
- Romaine salad 268
grilled prawns, brioche toast,
aged parmesan cheese,
creamy anchovy dressing
- 🌿 Starter selection from *The Table* 268
- * 🌿 Foie gras escalope 288
brioche, figs, apple, black truffle jus
- Baked French oyster (3 pieces), 328
leek, comté cheese sauce

ENTREES

- 🌿 Linguine Aglio e olio, cepes mushrooms, 248
semi-dried tomatoes, aged parmesan cheese 🥑
- 🌿 Pumpkin pappardelle, portobello mushroom, 248
rocket leaves, pumpkin seeds 🥜🥑
- 🌿 Roast spring chicken, herbs potatoes, 288
carrot, garlic jus
- Mussels marinière, thyme, parsley, french fries 298
- * 🌿 Braised wagyu beef cheek, 328
pearl onion risotto, spinach, parmigiano reggiano cheese
- Pan-fried garoupa fillet, fennel, tomatoes, 328
zucchini, saffron sauce
- * 🌿 Steak au poivre (200g), french fries 458

🌿 ROAST OF THE DAY

- Monday** Beef ribeye, potato purée, grilled portobello mushroom, beef jus
- Tuesday** Iberico pork presa, fondant potatoes, provençal vegetables, natural jus
- Wednesday** Yellow corn-fed chicken, cheese polenta, vichy carrot, chicken jus
- Thursday** Lamb leg, roast potatoes, ratatouille, mint lamb jus
- Friday** Beef Wellington, celery purée, semi-dried tomatoes, red wine jus
- Saturday** Prime-rib of beef, gratin dauphinois, sautéed vegetables, red wine jus

348

DESSERTS

Crème brûlée	138	Opera	138
Mango mille feuille	138	 Ice cream and sorbet selection	138
 Seasonal fruit salad	138	La Table cheese board	178
 French lemon tart	138	comté, brie, stilton, chabichou, dried-fruits, hand-crafted berry jam, nuts	
 Passion fruit cheesecake	138		



COFFEE & TEA

72

Coffee, Cappuccino, Caffè Latte, Espresso, Decaffeinated Coffee,
English Breakfast, Earl Grey, Peppermint, Chamomile

DIGESTIVES

Port

Glass

Graham's 10 Years Old Tawny Port (200ml) 180

Japanese Whisky

Hibiki Harmony 220

Yamazaki 12 Years 410

Scotch Whisky

Balvenie DoubleWood 12 Years 160

Macallan 12 Years, Sherry Oak 160

Ardbeg 10 Years 190

Lagavulin 16 Years 280

Talisker 18 Years 330

Macallan 18 Years, Sherry Oak 420

Cognac

Martell Cordon Bleu 340

Hennessy X.O. 340

Please advise our associates if you have any food allergies.
All prices are in Hong Kong Dollar and subject to a 10% service charge.

CHAMPAGNE & SPARKLING

	<i>Glass</i>	<i>Bottle</i>
Zonin Prosecco Brut NV, Italy	120	600
Lanson Black Label Brut NV, Champagne	190	950

WHITE WINES

Ronan by Clinet Blanc, Bordeaux	120	600
Riesling, Schloss Vollrads Kabinett, Rheingau	120	600
Chablis, Le Domaine d'Henri Saint Pierre, Bourgogne	130	650
Sancerre, Domaine Laporte, Loire	130	650

RED WINES

Moulin d'Issan, Bordeaux	120	600
Pinot Noir Louis Jadot, Bourgogne	120	600
Crozes-Hermitage Ogier Tradition Les Paillanches, Rhône Valley	130	650
Cote de Nuits, Maison Marchand & Tawse, Bourgogne	130	650

COCKTAILS

Boulevardier	110
Dark N Stormy	110
Negroni	110
Saketini	110
Champagne Cocktail	190

WATER

Evian (330ml)	70
Perrier (330ml)	70
Evian (750ml)	90
Saint-Géron (750ml)	90

DRAUGHT BEERS

Suntory The Premium Malt's Gold, Japan (380ml)	80
Suntory The Premium Malt's Black, Japan (380ml)	80
Suntory The Premium Malt's Gold, Japan (700ml)	110
Suntory The Premium Malt's Black, Japan (700ml)	110