

laTABLE  
French Brasserie

## SOUPS

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

## CHARCUTERIE

- Pork rillettes, house pickles, toasted baguette 198
- Bayonne ham, melon, rocket leaves 250
- \* 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 



- Prime Ribeye (400 gm) 1288
- Côte de boeuf (1,000 gm) - 45 minutes 1988
- Tomahawk (1,200 gm) - 45 minutes 2388

*Our USDA grade A prime steaks are aged on premises for 28 days to maximise their full flavour and grilled in our Josper oven*

*Sauce: poivre sauce, bordelaise sauce, morel cream sauce*

## SIDES

- French fries, spicy garlic aioli  98
- Creamy potato purée, parmesan cheese 98
- Portabella mushroom, natural jus 118
- Haricot verts, red onion  98
- Broccoli, lardons 98
- Green asparagus, clarified butter  158

## APPETISERS

- Lyonnais salad 178  
lardons, poached eggs, croûton, dijon vinaigrette
- Escargots de bourgogne, parisian butter, toasted baguette 228
- Tuna tartare 218  
avocado, Ikura, cucumber-radish salad
- Steak tartare 288  
chives, shallots, gherkins, capers, dijon mustard, quail eggs, toasted baguette
- Romaine salad 268  
grilled king prawns, brioche toast, aged parmesan cheese, creamy anchovy dressing
- \* Foie gras escalope, brioche, figs, apples, black truffle jus 288
- Chilled seafood to share 648  
boston lobster, crab legs, brown crab, mussels, prawns, lemon, cocktail sauce

## ENTREES

- Pumpkin pappardelle, portobello mushroom, rocket leaves, pumpkin seeds   248
- Boeuf bourguignon 348  
braised short ribs, button mushrooms, pearl onion, red wine sauce
- Duck leg confit, braised lentils, lardons, rocket leaves salad 378
- Atlantic cod fillet, butternut squash risotto, confit tomatoes, clams, dill beurre blanc 428
- Dover sole a la meunière 458
- Lamb chop, pan-roasted vegetables, rosemary jus 488
- \* Steak au poivre (200g), french fries 458
- Bouillabaisse 588  
atlantic cod, king prawns, scallops, mussels, clams, saffron rouille
- \* Boston lobster thermidor, mushrooms, cognac, mustard cheese sauce 668

## FOR SHARING

*Roast yellow corn-fed chicken 700  
bacon mushroom jus – 45 minutes*

\* *Sea salt crusted whole seasonal fish 788  
lemon dill butter sauce – 45 minutes*

*Slow roasted Iberian pork rack 1588  
red wine cepes jus – 45 minutes*

## DESSERTS

|                          |     |
|--------------------------|-----|
| Crème brûlée             | 138 |
| Mango mille feuille      | 138 |
| Seasonal fruit salad     | 138 |
| French lemon tart        | 138 |
| Passion fruit cheesecake | 138 |
| Opera                    | 138 |

|                                                                                               |     |
|-----------------------------------------------------------------------------------------------|-----|
| Ice cream and sorbet selection                                                                | 138 |
| Chocolate combination<br>(chocolate ganache, warm chocolate<br>pudding, chocolate cheesecake) | 158 |

## CHEESE

|                                                                     |     |
|---------------------------------------------------------------------|-----|
| La Table cheese board<br>dried fruits, hand-crafted berry jam, nuts | 218 |
|---------------------------------------------------------------------|-----|

## COFFEE & TEA

|                                                                                                                         |    |
|-------------------------------------------------------------------------------------------------------------------------|----|
| Coffee, Cappuccino, Caffè Latte, Espresso, Decaffeinated Coffee,<br>English Breakfast, Earl Grey, Peppermint, Chamomile | 72 |
|-------------------------------------------------------------------------------------------------------------------------|----|

## DIGESTIVES

|                                          |              |
|------------------------------------------|--------------|
| <i>Port</i>                              | <i>Glass</i> |
| Graham's 10 Years Old Tawny Port (200ml) | 180          |

|                        |     |
|------------------------|-----|
| <i>Japanese Whisky</i> |     |
| Hibiki Harmony         | 220 |
| Yamazaki 12 Years      | 410 |

|                               |     |
|-------------------------------|-----|
| <i>Scotch Whisky</i>          |     |
| 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 |

|                     |     |
|---------------------|-----|
| <i>Cognac</i>       |     |
| 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 |