



la **TABLE**  
French Brasserie

## SOUPS

- \* French onion soup gratinée 188
- Mushroom cream soup, crispy ham, pesto oil 168
- \* Ripe tomato consommé, basil, cherry tomatoes  168
- Lobster bisque, tarragon crème fraîche 278

## CHARCUTERIE

- Pork rillettes, house pickles, toasted baguette 208
- Bayonne ham, melon, rocket leaves 258
- \* Cured meats selection to share 448  
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 Jospier 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

- Lyonnaise salad 198  
lardons, poached eggs, croûton, dijon vinaigrette
- Escargots de bourgogne, parisian butter, toasted baguette 248
- Tuna tartare 238  
avocado, Ikura, cucumber-radish salad
- Steak tartare 298  
chives, shallots, gherkins, capers, dijon mustard, quail eggs, toasted baguette
- Romaine salad 278  
grilled king prawns, brioche toast, aged parmesan cheese, creamy anchovy dressing
- \* Foie gras escalope, brioche, figs, apples, black truffle jus 298
- Chilled seafood to share 668  
boston lobster, crab legs, brown crab, mussels, prawns, lemon, cocktail sauce

## ENTREES

- Pumpkin pappardelle, portobello mushroom, rocket leaves, pumpkin seeds   258
- Boeuf bourguignon 358  
braised short ribs, button mushrooms, pearl onion, red wine sauce
- Duck leg confit, braised lentils, lardons, rocket leaves salad 388
- Atlantic cod fillet, butternut squash risotto, confit tomatoes, clams, dill beurre blanc 448
- Dover sole a la meunière 468
- Lamb chop, pan-roasted vegetables, rosemary jus 488
- \* Steak au poivre (200g), french fries 458
- Bouillabaisse 598  
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 708  
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	148
Mango mille feuille	148
Seasonal fruit salad	148
French lemon tart	148
Passion fruit cheesecake	148
Opera	148

Ice cream and sorbet selection	148
Chocolate combination (chocolate ganache, warm chocolate pudding, chocolate cheesecake)	168

## CHEESE

La Table cheese board dried fruits, hand-crafted berry jam, nuts	218
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## COFFEE & TEA

Coffee, Cappuccino, Caffe Latte, Espresso, Decaffeinated Coffee, English Breakfast, Earl Grey, Peppermint, Chamomile	75
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## 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	185
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

Chardonnay, Ubertas Small Batch, Barossa	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
Domaine de Cristia, Châteauneuf-du-Pape, Cotes du Rhone	125	625
Cote de Nuits, Maison Marchand & Tawse, Bourgogne	130	650

## COCKTAILS

Old Fashioned	110
Manhattan	110
Negroni	110
Mojito	110
Champagne Cocktail	190

## WATER

Evian (330ml)	70
Perrier (330ml)	70
Evian (750ml)	95
Saint-Géron (750ml)	95

## 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