

la **TABLE**  
French Brasserie

## SOUPS

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

## CHARCUTERIE

- 🌿 Pork rillettes, house pickles, 208  
toasted baguette
- 🌿 Bayonne ham, melon, 258  
rocket leaves
- \* 🌿 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 🌿

## BURGER, SANDWICH

- \* 🌿 Croque madame 228  
baked ham, comté cheese, béchamel sauce, fried egg
- 🌿 Beef ribeye baguette 278  
caramelised onion, tomatoes, cucumber,  
pommery mustard sauce
- \* 🌿 Australian wagyu burger 308  
lettuce, tomatoes, provolone cheese, bacon, fried egg

### LUNCH SET

**Two-course 458**  
*(choose one starter and one main course)*

**Three-course 488**  
*(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 198  
lardons, poached eggs, croûton,  
dijon vinaigrette
- Tuna tartare 238  
avocado, ikura, cucumber-radish  
salad
- Romaine salad 278  
grilled prawns, brioche toast,  
aged parmesan cheese,  
creamy anchovy dressing
- 🌿 Starter selection from *The Table* 288
- \* 🌿 Foie gras escalope 298  
brioche, figs, apple, black truffle jus
- Baked French oyster (3 pieces), 328  
leek, comté cheese sauce

## ENTREES

- 🌿 Linguine Aglio e olio, cepes mushrooms, 258  
semi-dried tomatoes, aged parmesan cheese 🌿
- 🌿 Pumpkin pappardelle, portobello mushroom, 258  
rocket leaves, pumpkin seeds 🌿 🌿
- 🌿 Roast spring chicken, herbs potatoes, 298  
carrot, garlic jus
- Mussels marinière, thyme, parsley, french fries 308
- 🌿 Braised wagyu beef cheek, 338  
pearl onion risotto, spinach, parmigiano reggiano cheese
- 🌿 Pan-fried garoupa fillet, fennel, tomatoes, 348  
zucchini, saffron sauce (lunch set supplement \$50)
- \* 🌿 Steak au poivre (200g), french fries 458  
(lunch set supplement \$80)

## 🌿 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

358

## DESSERTS

|  |     |  |     |
|--|-----|--|-----|
|  Crème brûlée         | 148 |  Opera                          | 148 |
|  Mango mille feuille  | 148 |  Ice cream and sorbet selection | 148 |
|  Seasonal fruit salad | 148 |  |     |
| French lemon tart  | 148 |  |     |
| Passion fruit cheesecake   | 148 |  |     |



## COFFEE & TEA

75

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

## 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 |