

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)	150
<i>Japanese Whisky</i>	
Hibiki Harmony	185
Yamazaki 12 Years	345
<i>Scotch Whisky</i>	
Balvenie DoubleWood 12 Years	135
Macallan 12 Years, Sherry Oak	135
Ardbeg 10 Years	155
Talisker 18 Years	280
Macallan 18 Years, Sherry Oak	355
<i>Cognac</i>	
Martell Cordon Bleu	285
Hennessy X.O.	285

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	95	350
Lanson Black Label Brut NV, Champagne	160	570

WHITE WINES

Chardonnay, Ubertas Small Batch, Barossa	90	330
Riesling, Schloss Vollrads Kabinett, Rheingau	100	360
Chablis, Le Domaine d'Henri Saint Pierre, Bourgogne	110	390
Sancerre, Domaine Laporte, Loire	110	390

RED WINES

Moulin d'Issan, Bordeaux	100	360
Pinot Noir Louis Jadot, Bourgogne	100	360
Domaine de Cristia, Châteauneuf-du-Pape, Cotes du Rhone	105	375
Cote de Nuits, Maison Marchand & Tawse, Bourgogne	110	390

COCKTAILS

Old Fashioned	93
Manhattan	93
Negroni	93
Mojito	93
Champagne Cocktail	160

WATER

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

DRAUGHT BEERS

Suntory The Premium Malt's Gold, Japan (380ml)	68
Suntory The Premium Malt's Black, Japan (380ml)	68
Suntory The Premium Malt's Gold, Japan (700ml)	93
Suntory The Premium Malt's Black, Japan (700ml)	93