

# THE DAILY GRILL

Tonight's grill special served with appetiser & sides — a story worth savouring!

Monday to Saturday — La Table French Brasserie

## APPETISER SENSATION

choose one

### Beef Tartare

### Crab & Avocado Timbale

### Caesar Salad

Chicken or smoked salmon

### Buffalo Mozzarella Cheese Salad

### Chilled Seafood Tower

Lobster, abalone, baby geoduck,  
spanner crab & snow crab legs

(A supplement of HKD80, serves 2 persons)



## SIZZLING STAR OF THE NIGHT

daily main course



- Mon** • Grilled US Tomahawk
- Tue** • Grilled Seafood Platter  
*King prawns, scallops, king salmon & razor clams*
- Wed** • Grilled US T-bone Steak
- Thu** • Roast Dry-aged Local Tin Hong Chicken
- Fri/ Sat** • Grilled US Prime Rib

Served with black pepper sauce, morel sauce or gravy

### Sides - Unlimited Servings

Grilled seasonal vegetables, creamy mashed potato & Irresistible French fries

## HKD888 for two

## TEMPTING ADD-ONS

A supplement of  
HKD30 per item

### SOUP

- ☁ Cognac Lobster Bisque
- ☁ Classic French Onion Soup
- 🌿 Cream of Wild Mushroom Soup



### DESSERT

- 🌿 Mango Mille Feuille
- 🌿 Tiramisu
- 🌿 Apple Tart
- 🌿 Ice Cream

## WINE NOT?

French bubbles for two hours —  
cheers to every occasion!

### Sparkling Wine

Pol Remy Brut NV  
HKD88 per person

### Champagne

Froment-Griffon 1er Cru  
Traditional Brut NV  
HKD288 per person

## WHAT'S MORE?

Complimentary Seared French Duck Foie Gras  
One portion per guest, prepared à la minute

Please advise our associates if you have any food allergies.  
All prices are subject to 10% service charge and not eligible for any discount privileges.

🌿 Vegetarian ☁ Signature dish