HOT OFF THE PRESS

la TABLE
French Brasserie

NIGHTLY MEATY MENU

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

Onsen Egg with Jamón Ibérico

Chilled Seafood Tower
(A supplement of HKD80, serves 2 persons)



SIZZLING STAR OF THE NIGHT

daily main course





Mon	**• Grilled US Tomahawk**
Tue	**• Roast Dry-aged Local Tin Hong Chicken (half-bird) with Grilled Seafood**
Wed	**• Grilled US T-bone Steak**
Thu	**• Provençal Ibérico Pork Rack**
Fri	**• Grilled US Prime Rib**
Sat	**• Beef Wellington**

Served with black pepper sauce, morel sauce or gravy

Sides - Unlimited Servings
Grilled seasonal vegetables & irresistible French fries

HKD888 for two

TEMPTING ADD-ONS

A supplement of HKD30 per item

SOUP

- **Classic French Onion Soup**
- **Cream of Wild Mushroom Soup**

CHEF'S RECOMMENDATION

A supplement of HKD45 per person

Lobster Bisque en Croûte



DESSERT

- **Cheese Platter (3-types)**
- **Mango Mille Feuille**
- **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?

Share your indulging moments on social media for a
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*

烤肉盛宴 大快朵頤

每日精選火熱烤肉配頭盤及配菜

逢星期一至六晚市供應 — La Table French Brasserie

開胃前菜

任選一款

牛肉他他

牛油果蟹肉塔

凱撒沙律
雞或煙三文魚

溫泉蛋伴西班牙黑毛豬風乾火腿

凍海鮮塔
（另加 HKD80，兩位用）



豐腴烤肉

是日主菜





星期一 • 烤美國戰斧牛扒

星期二 • 烤熟成本地田香雞（半隻）伴烤海鮮

星期三 • 烤美國 T 骨牛扒

星期四 • 法式寶雲酥西班牙黑毛豬鞍

星期五 • 烤美國牛肋肉

星期六 • 威靈頓牛柳

配黑椒汁、羊肚菌汁或燒汁

無限供應配菜
香烤時令蔬菜及脆炸薯條

HKD888 兩位用

誘人滋味 加倍享
每款另加 HKD30

熱湯

- **法式洋蔥湯**
- **野菌忌廉湯**

廚師推介

（每位另加 HKD45）

- **法式酥皮龍蝦湯**



甜品

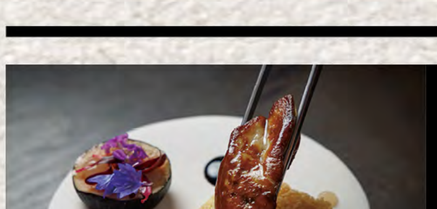
- **精選芝士拼盤（三款）**
- **芒果千層酥**
- **蘋果撻**
- **雪糕**

醉人時光

兩小時任飲優惠 —
為當下每刻喝彩！

法國氣泡酒
Pol Remy Brut NV
每位 **HKD88**

香檳
Froment-Griffon 1er Cru
Traditional Brut NV
每位 **HKD288**



法式經典

於社交媒體分享您的滋味時光可享
免費即席煎煮法國鴨肝
每位客人可獲贈一客

如您對任何食物有過敏反應，請通知服務員相關資料。
以上價目均須另加一服務費，亦不適用於任何折扣優惠。

素菜　招牌菜式