

la TABLE

French Brasserie

SOUP

- Onion soup gratinée 135
- Mushroom cream, goat cheese thyme 135

CHARCUTERIE

- Pork rillettes, pickles, baguette 135
- Bayonne ham, melon 195
- Cured meats selection to share 318
artisan mustard, pickled vegetables, figs, apricots, brioche, walnuts

LUNCH SET

Two-course 298
(choose one starter and one main course)

Three-course 348
(choose one starter, one main course and one dessert)

Coffee or Tea

Includes all the dishes with

Available from Monday to Saturday

APPETISERS

- Starter selection from *The Table* 198
- Frisée lettuce, lardons, poached egg, sourdough croutons, dijon vinaigrette 135
- Romaine leaves, creamy anchovy garlic dressing 168
Add grilled jumbo prawn plus 78
- Baked scallops, forest mushrooms, leeks, truffle sauce 195
- Tuna tartare, capers, shallots, egg mimosa 195
- Seared foie gras, brioche, figs 208

BURGER, TARTINE, SANDWICH

- Twice cooked tomatoes and goat cheese tartine, basil, olive oil 148
- Croque madame or monsieur 165
baked ham, gruyère cheese, béchamel sauce, toasted bread with or without fried egg
- Beef burger, lettuce, tomatoes, smoked cheddar cheese, pickles (180g) 210
Add fried egg, bacon plus 20
- Seared sirloin baguette, comté cheese, caramelised onion, pommery mustard sauce 210
Served with choice of french fries or salad

ENTREES

- Linguine Aglio e olio, porcini, aged parmesan cheese 155
- Pumpkin pappardelle, portobello mushroom, arugula, pumpkin seeds
- Roast spring chicken, potatoes, mustard sauce 208
- Braised duck casserole, garlic sausage, french white beans, pork belly 228
- Mussels marinière, white wine, shallots, parsley, french fries 238
- Steak au poivre, french fries (200g) 338
- Cod en Papillote, fennel, julienne potatoes, tomatoes, basil, saffron fume 348

ROAST OF THE DAY

- Monday** Beef ribeye, potato purée, broccolini, beef jus
- Tuesday** Rack of lamb, provencal vegetables, fondant potatoes, natural jus
- Wednesday** Yellow corn-fed chicken, green beans, cheese polenta, forest mushroom sauce
- Thursday** Roast lamb leg, ratatouille, truffle salted roast potatoes, mint pistou
- Friday** Beef Wellington, confit tomatoes, celery root purée
- Saturday** Prime-rib of beef, potato gratin dauphinois, grilled vegetables

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DESSERTS

Bittersweet molten chocolate cake vanilla ice cream - 15 minutes	95	 Mille feuille, raspberries	95
 Café liégeois - coffee ice cream coffee syrup, chantilly cream	95	 Mango choux puff vanilla sauce, berries	98
 Fruit salad coupe	95	 Apple tarte tatin salted caramel ice cream	to share 118
 Ice cream and sorbet selection	95		

COFFEE & TEA

65

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

DIGESTIVES

Port

Glass

Graham's 10 Years Old Tawny Port (200ml) 155

Whisky

Kavalan Sherry Oak, Taiwan 145

Hibiki 12 Years, Japan 330

Scotch Whisky

Monkey Shoulder 102

Balvenie DoubleWood 12 Years 118

Ardbeg 10 Years 168

Talisker 18 Years 320

Cognac and Armagnac

Château de Laubade X.O. 165

Cordon Bleu 310

Hennessy X.O. 310

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>
Jaillance Blanc de Blanc Brut NV, Rhône	108	540
Lanson Black Label Brut NV	178	890
Pol Roger Brut 2008	—	1680
Krug Grande Cuvée Brut NV	—	3350

WHITE WINE

Ronan by Clinet Blanc, Bordeaux	98	490
Riesling, Domaine Paul Blanck, Alsace	110	550
Chablis, Le Domaine d'Henri Saint Pierre, Bourgogne	115	575
Sancerre, Domaine Laporte, Loire	115	575

RED WINE

Moulin d'Issan, Bordeaux	110	550
Crozes Hermitage Les Jalets, Paul Jaboulet Aîné, Rhône	115	575
Francois Thienpont, Lalande de Pomerol, Bordeaux	120	600
Mercurey-Santenay 1er Cru, Domaine G��not-Boulangier, Bourgogne	120	600

COCKTAILS

French Martini	92
Vieux Rectangle	92
Negroni	92
Lillet Spritz	92
Sazerac	92
Corpse Reviver	92
French 75	105

WATER

Badoit (750ml), Evian (750ml)	78
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BEER

Asahi Draught (half pint)	68
Tsing Tao, China	72
Asahi Draught (pint)	92