

la **TABLE**
French Brasserie

SOUP

- 🌿 Onion soup gratinée 128
- 🌿 Mushroom cream, goat cheese thyme 128

CHARCUTERIE

- 🌿 Pork rillettes, pickles, baguette 128
- Bayonne ham, melon 188
- * Cured meats selection *to share* 298
artisan mustard, pickled vegetables, figs, apricots, brioche, walnuts 🥜

BURGER, TARTINE, SANDWICH

- Twice cooked tomatoes and goat cheese tartine, basil, olive oil 138
- 🌿* Croque madame or monsieur 158
baked ham, gruyère cheese, béchamel sauce, toasted bread with or without fried egg
- 🌿* Beef burger, lettuce, tomatoes, smoked cheddar cheese, pickles (180g) 200
Add fried egg, bacon *plus* 20
- 🌿 Seared sirloin baguette, comté cheese, caramelised onion, pommery mustard sauce 200
Served with choice of french fries or salad

LUNCH SET

Two-course 268

(choose one starter and one main course)

Three-course 318

(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* 178
- 🌿 Frisée lettuce, lardons, poached egg, sourdough croutons, dijon vinaigrette 128
- 🌿 Romaine leaves, creamy anchovy garlic dressing 158
Add grilled jumbo prawn *plus* 68
- Baked scallops, forest mushrooms, leeks, truffle sauce 188
- Tuna tartare, capers, shallots, egg mimosa 188
- Seared foie gras, brioche, figs 198

ENTREES

- 🌿 Linguine Aglio e olio, porcini, aged parmesan cheese 148
- 🌿 Pumpkin pappardelle, portobello mushroom, arugula, pumpkin seeds 🌱🥜 148
- 🌿 Roast spring chicken, potatoes, mustard sauce 198
- Braised duck casserole, garlic sausage, french white beans, pork belly 218
- 🌿 Mussels marinière, white wine, shallots, parsley, french fries 228
- * Steak au poivre, french fries (200g) 328
- Cod en Papillote, fennel, julienne potatoes, tomatoes, basil, saffron fume 338

🌿 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

238

Please advise our associates if you have any food allergies.










All prices are in Hong Kong Dollar and subject to a 10% service charge.

* Signature

🌱 Vegetarian

🥜 Contains Nuts

DESSERTS

Bittersweet molten chocolate cake vanilla ice cream - <i>15 minutes</i>	88	 Mille feuille, raspberries	88
 Café liégeois - coffee ice cream coffee syrup, chantilly cream	88	 Baba au rhum, passion fruit, chantilly cream	<i>to share</i> 98
 Fruit salad coupe	88	  Apple tarte tatin salted caramel ice cream	108
 Ice cream and sorbet selection	88	<hr style="border: 0; border-top: 1px solid black; margin: 0;"/>  	

COFFEE & TEA

62

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

DIGESTIVES

<i>Port</i>	<i>Glass</i>	<i>Bottle</i>
Graham's 10 Years Old Tawny Port (200ml)	145	280
 <i>Whisky</i>		
Kavalan Sherry Oak, Taiwan	135	2150
Hibiki 12 Years, Japan	310	5800
 <i>Scotch Whisky</i>		
Monkey Shoulder	98	1280
Balvenie DoubleWood 12 Years	108	1380
Ardbeg 10 Years, Islay	158	2250
Talisker 18 Years, Island	310	3250
 <i>Cognac and Armagnac</i>		
Château de Laubade X.O.	155	2400
Cordon Bleu	305	3600
Hennessy X.O.	305	3600

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	90	450
Lanson Black Label Brut NV	168	840
Pol Roger Brut 2008	–	1580

WHITE WINE

Ronan by Clinet Blanc, Bordeaux	90	450
Riesling, Domaine Paul Blanck, Alsace	105	525
Chablis, Le Domaine d'Henri Saint Pierre, Bourgogne	110	550
Sancerre, Domaine Laporte, Loire	110	550

RED WINE

Moulin d'Issan, Bordeaux	105	525
Crozes Hermitage Les Jalets, Paul Jaboulet Aîné, Rhône	110	550
Francois Thienpont, Lalande de Pomerol, Bordeaux	110	550
Mercurey-Santenay 1er Cru, Domaine Génot-Boulangier, Bourgogne	110	550

COCKTAILS

French Martini	75
Vieux Rectangle	75
Negroni	75
Lillet Spritz	75
Sazerac	75
Corpse Reviver	75
French 75	95

WATER

Badoit (750ml), Evian (750ml)	68
-------------------------------	----

BEER

Asahi Draught (Small)	62
Tsing Tao, China	68
Asahi Draught (Large)	88

All prices are in Hong Kong Dollar and subject to a 10% service charge.