






la TABLE
French Brasserie

SOUP

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

CHARCUTERIE

-  Pork rillettes, pickles, baguette 128
- Bayonne ham, melon 168
-  Cured meats selection *to share* 298
artisan mustard, pickled vegetables, figs, apricots, brioche walnuts 

THE TABLE SELECTION

188

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 Friday

APPETISERS







- Tuna tartare, capers, shallots egg mimosa 188
- Seared foie gras, brioche, figs 168
- Baked scallops, forest mushrooms leeks, truffle sauce 188
-  Frisée lettuce, lardons, poached egg sourdough croutons, dijon vinaigrette 118
-  Bibb lettuce salad, fresh herbs house dressing 

BURGER, TARTINE, SANDWICH





- Salmon confit tartine, capers, radish shaved fennel, herb salad, rye bread 148
- Twice cooked tomatoes and goat cheese tartine basil, olive oil 138
-   Beef burger, egg, french bacon, raclette cheese lettuce, tomatoes, caramelised onions, pickles *(180g)* 188
-   Croque madame or monsieur 158
baked ham, gruyère cheese, béchamel sauce
toasted bread with or without fried egg

Served with choice of french fries or salad

ENTREES

-  Mussels marinière, white wine, shallots parsley, french fries 228
- Cod en Papillote, fennel, niçoise olives tomatoes, thyme, capers, lemon 228
-  Roasted spring chicken, potatoes, mustard sauce 198
- Braised duck casserole, garlic sausage french white beans, pork belly 218
-  Steak au poivre, french fries *(200g)* 308
-  Pumpkin pappardelle, portobello mushroom arugula, pumpkin seeds  

SIDES

- Smoked potato purée  68
- French fries, garlic aioli  68
- Truffle macaroni and cheese gratin 68
- Broccolini, preserved lemon, pine nuts   88
- Oven-roasted root vegetables, herb butter 68

ROAST OF THE DAY

Monday Beef ribeye, potato purée, beef jus

Tuesday Pork loin, prunes, apple purée, roasted potatoes

Wednesday Chicken ballotine, forest mushroom jus, green beans

Thursday Roasted lamb leg, ratatouille, mint pistou

Friday Beef Wellington, confit tomatoes, celery root purée

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DESSERTS

* Baba au rhum, passion fruit chantilly cream	<i>to share</i> 88	☘ Café liégeois - coffee ice cream coffee syrup, chantilly cream	88
Bittersweet molten chocolate cake vanilla ice cream - <i>15 minutes</i>	88	☘ Ice cream and sorbet selection	88
☘* Apple tarte tatin salted caramel ice cream	88	☘ Fruit salad coupe	88
☘ Mille feuille, raspberries	88		

COFFEE & TEA

62

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

DIGESTIVES

	<i>Glass</i>	<i>Bottle</i>
<i>Port</i>		
Graham's 10 Years Old Tawny Port (200ml)	145	280
<i>Whisky</i>		
Kavalan Sherry Oak, Taiwan	125	2150
Hibiki 12 Years, Japan	195	3550
<i>Scotch Whisky</i>		
Monkey Shoulder	95	1450
Auchentoshan Three Wood, Lowland	120	1850
Ardbeg 10 Years, Islay	135	2250
Talisker 18 Years, Island	185	3250
<i>Cognac and Armagnac</i>		
Chateau de Laubade X.O	135	2250
Cordon Bleu	275	3600
Hennessy X.O	275	3600

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

CHAMPAGNE & SPARKLING

	<i>Glass</i>	<i>Bottle</i>
Delamotte Brut NV	155	750
Nicolas Feuillatte Brut Reserve NV		750
Pol Roger Brut 2008		1380
Jaillance Blanc de Blanc Brut NV, Rhône	85	425

WHITE WINE

Ronan by Clinet Blanc, Bordeaux	85	425
Riesling, Domaine Paul Blanck, Alsace	95	475
Sancerre, Domaine Laporte, Loire	105	525
Chablis, Le Domaine d'Henri Saint Pierre, Bourgogne	105	525

RED WINE

Moulin d'Issan, Bordeaux	95	475
Crozes Hermitage Les Jalets, Paul Jaboulet Aîné, Rhône	105	525
Francois Thienpont, Lalande de Pomerol, Bordeaux	105	525
Mercurey-Santenay 1er Cru, Domaine Génot-Boulangier, Bourgogne	105	525

COCKTAILS

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

WATER

Badoit (750ml), Evian (750ml)	68
Wattwiller (500ml)	60

BEER

K1664 Lager, France	68
K1664 Blanc, France	68
Tsing Tao, China	68