

la **TABLE**
French Brasserie

SOUPS

- * 🌿 French onion soup gratinée 168
- 🌿 Mushroom cream soup 148
crispy ham, pesto oil
- * 🌿 Ripe tomato consommé 148
basil, cherry tomatoes 🍷
- Lobster bisque 258
tarragon crème fraîche

CHARCUTERIE

- 🌿 Pork rillettes, house pickles, 188
toasted baguette
- 🌿 Bayonne ham, melon, 240
rocket leaves
- * 🌿 Cured meats selection *to share* 428
foie gras terrine, pork and
foie gras pâté en croûte,
saucisson, cured ham,
house pickles, dried fruits,
nuts, brioche 🍷

BURGER, SANDWICH

- * 🌿 Croque madame 208
baked ham, comté cheese, béchamel sauce, fried egg
- 🌿 Beef ribeye baguette 238
caramelised onion, tomatoes, cucumber,
pommery mustard sauce
- * 🌿 Australian wagyu burger 298
lettuce, tomatoes, provolone cheese, bacon, fried egg

LUNCH SET

Two-course 408

(choose one starter and one main course)

Three-course 438

(choose one starter, one main course and one dessert)

Coffee or Tea

Includes the dishes with 🌿 only

Available from Monday to Saturday

APPETISERS

- 🌿 Lyonnaise salad 168
lardons, poached eggs, croûton,
dijon vinaigrette
- Tuna tartare 208
avocado, ikura, cucumber-radish
salad
- Romaine salad 258
grilled prawns, brioche toast,
aged parmesan cheese,
creamy anchovy dressing
- 🌿 Starter selection from *The Table* 258
- * 🌿 Foie gras escalope 268
brioche, figs, apple, black truffle jus
- Baked French oyster (3 pieces), 308
leek, comté cheese sauce

ENTREES

- 🌿 Linguine Aglio e olio, cepes mushrooms, 238
semi-dried tomatoes, aged parmesan cheese 🍷
- 🌿 Pumpkin pappardelle, portobello mushroom, 238
rocket leaves, pumpkin seeds 🍷🍷
- 🌿 Roast spring chicken, herbs potatoes, 268
carrot, garlic jus
- Mussels marinière, thyme, parsley, french fries 278
- * 🌿 Braised wagyu beef cheek, 308
pearl onion risotto, spinach, parmigiano reggiano cheese
- Pan-fried garoupa fillet, fennel, tomatoes, 298
zucchini, saffron sauce
- * 🌿 Steak au poivre (200g), french fries 438

🌿 ROAST OF THE DAY

- Monday** Beef ribeye, potato purée, grilled portobello mushroom, beef jus
- Tuesday** Iberico pork presa, fondant potatoes, provençal vegetables, natural jus
- Wednesday** Yellow corn-fed chicken, cheese polenta, vichy carrot, chicken jus
- Thursday** Lamb leg, roast potatoes, ratatouille, mint lamb jus
- Friday** Beef Wellington, celery purée, semi-dried tomatoes, red wine jus
- Saturday** Prime-rib of beef, gratin dauphinois, sautéed vegetables, red wine jus

328

DESSERTS

Crème brûlée	138	Opera	138
Mango mille feuille	138	 Ice cream and sorbet selection	138
 Seasonal fruit salad	138	La Table cheese board	178
 French lemon tart	138	comté, brie, stilton, chabichou, dried-fruits, hand-crafted berry jam, nuts	
 Passion fruit cheesecake	138		



COFFEE & TEA

70

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

DIGESTIVES

Port

Glass

Graham's 10 Years Old Tawny Port (200ml) 175

Japanese Whisky

Hibiki Harmony 210

Yamazaki 12 Years 390

Scotch Whisky

Balvenie DoubleWood 12 Years 145

Macallan 12 Years, Sherry Oak 145

Ardbeg 10 Years 175

Lagavulin 16 Years 250

Talisker 18 Years 328

Macallan 18 Years, Sherry Oak 380

Cognac

Martell Cordon Bleu 330

Hennessy X.O. 330

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>
Zonin Prosecco Brut NV, Italy	115	575
Lanson Black Label Brut NV, Champagne	180	900

WHITE WINES

Ronan by Clinet Blanc, Bordeaux	105	525
Riesling, Schloss Vollrads Kabinett, Rheingau	110	550
Chablis, Le Domaine d'Henri Saint Pierre, Bourgogne	115	575
Sancerre, Domaine Laporte, Loire	115	575

RED WINES

Pinot Noir Louis Jadot, Bourgogne	105	525
Crozes-Hermitage Ogier Tradition Les Paillanches, Rhône Valley	110	550
Cote de Nuits, Maison Marchand & Tawse, Bourgogne	115	575
Moulin d'Issan, Bordeaux	115	575

COCKTAILS

Boulevardier	98
Dark N Stormy	98
Negroni	98
Saketini	98
Champagne Cocktail	180

WATER

Evian (750ml)	85
Saint-Géron (750ml)	85

DRAUGHT BEERS

Suntory The Premium Malt's Gold, Japan (380ml)	78
Suntory The Premium Malt's Black, Japan (380ml)	78
Suntory The Premium Malt's Gold, Japan (700ml)	105
Suntory The Premium Malt's Black, Japan (700ml)	105