



la **TABLE**
French Brasserie

SOUPS

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

CHARCUTERIE

- Pork rillettes, house pickles, toasted baguette 188
- Bayonne ham, melon, rocket leaves 240
- * 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 





- Prime Ribeye (400 gm) 1188
- Côte de boeuf (1,000 gm) - 45 minutes 1888
- Tomahawk (1,200 gm) - 45 minutes 2288

Our USDA grade A prime steaks are aged on premises for 28 days to maximise their full flavour and grilled in our Jospier oven

Sauce: poivre sauce, bordelaise sauce, morel cream sauce

SIDES

- French fries, spicy garlic aioli  98
- Creamy potato purée, parmesan cheese 98
- White mushrooms, natural jus 98
- Haricot verts, red onion  98
- Brussel sprouts, lardons 128
- Green asparagus, clarified butter  158

APPETISERS

- Lyonnaise salad 168
lardons, poached eggs, croûton, dijon vinaigrette
- Escargots de bourgogne, parisian butter, toasted baguette 208
- Tuna tartare 208
avocado, Ikura, cucumber-radish salad
- Steak tartare 278
chives, shallots, gherkins, capers, dijon mustard, quail eggs, toasted baguette
- Romaine salad 258
grilled king prawns, brioche toast, aged parmesan cheese, creamy anchovy dressing
- * Foie gras escalope, brioche, figs, apples, black truffle jus 268
- Chilled seafood to share 628
boston lobster, crab legs, brown crab, mussels, prawns, lemon, cocktail sauce

ENTREES

- Pumpkin pappardelle, portobello mushroom, rocket leaves, pumpkin seeds   238
- Boeuf bourguignon 338
braised short ribs, button mushrooms, pearl onion, red wine sauce
- Duck leg confit, braised lentils, lardons, rocket leaves salad 368
- Atlantic cod fillet, butternut squash risotto, confit tomatoes, clams, dill beurre blanc 418
- Dover sole a la meunière 448
- Lamb chop, pan-roasted vegetables, rosemary jus 438
- * Steak au poivre (200g), french fries 438
- Bouillabaisse 528
atlantic cod, king prawns, scallops, mussels, clams, saffron rouille
- * Boston lobster thermidor, mushrooms, cognac, mustard cheese sauce 648

FOR SHARING

- Roast yellow corn-fed chicken 688*
bacon mushroom jus – 45 minutes
- * *Sea salt crusted sea snapper 788*
lemon dill butter sauce – 45 minutes
- Braised veal shank 788*
red wine, cepes – 45 minutes

DESSERTS

Crème brûlée	138	Ice cream and sorbet selection	138
Mango mille feuille	138	Chocolate combination	158
Seasonal fruit salad	138	(chocolate ganache, warm chocolate pudding, chocolate cheesecake)	
French lemon tart	138		
Passion fruit cheesecake	138		
Opera	138		

CHEESE

La Table cheese board	218
dried fruits, hand-crafted berry jam, nuts	

COFFEE & TEA

Coffee, Cappuccino, Caffe Latte, Espresso, Decaffeinated Coffee, English Breakfast, Earl Grey, Peppermint, Chamomile	70
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DIGESTIVES

<i>Port</i>	<i>Glass</i>
Graham's 10 Years Old Tawny Port (200ml)	175
<i>Japanese Whisky</i>	
Hibiki Harmony	210
Yamazaki 12 Years	390
<i>Scotch Whisky</i>	
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
<i>Cognac</i>	
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