

la **TABLE**
French Brasserie

SOUPS

- * 🌿 French onion soup gratinée 138
- 🌿 Mushroom cream soup 138
crispy ham, pesto oil
- * 🌿 Ripe tomato consommé 138
basil, cherry tomatoes 🌿
- Lobster bisque 178
tarragon crème fraîche

CHARCUTERIE

- 🌿 Pork rillettes, house pickles, 168
toasted baguette
- 🌿 Bayonne ham, melon, 198
rocket leaves
- * Cured meats selection *to share* 398
foie gras terrine, pork and
foie gras pâté en croûte,
saucisson, cured ham,
house pickles, dried fruits,
nuts, brioche 🌿

BURGER, SANDWICH

- * 🌿 Croque madame 198
baked ham, comté cheese, béchamel sauce, fried egg
- 🌿 Beef ribeye baguette 228
caramelised onion, tomatoes, cucumber,
pommery mustard sauce
- * 🌿 Australian wagyu burger 238
lettuce, tomatoes, provolone cheese, bacon, fried egg

LUNCH SET

Two-course 328
(choose one starter and one main course)

Three-course 368
(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 128
lardons, poached eggs, croûton,
dijon vinaigrette
- Tuna tartare 198
avocado, ikura, cucumber-radish
salad
- Romaine salad 218
grilled prawns, brioche toast,
aged parmesan cheese,
creamy anchovy dressing
- 🌿 Starter selection from *The Table* 228
- * 🌿 Foie gras escalope 238
brioche, figs, apple, black truffle jus
- Baked French oyster (3 pieces), 298
leek, comté cheese sauce

ENTREES





- 🌿 Linguine Aglio e olio, cepes mushrooms, 168
semi-dried tomatoes, aged parmesan cheese 🌿
- 🌿 Pumpkin pappardelle, portobello mushroom, 198
rocket leaves, pumpkin seeds 🌿
- 🌿 Roast spring chicken, herbs potatoes, 228
carrot, garlic jus
- Mussels marinière, thyme, parsley, french fries 238
- * Braised wagyu beef cheek, 258
pearl onion risotto, spinach, parmigiano reggiano cheese
- Pan-fried garoupa fillet, fennel, tomatoes, 268
zucchini, saffron sauce
- * Steak au poivre (200g), french fries 398

🌿 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

278

DESSERTS

Crème brûlée	118	Opera	118
Mango mille feuille	118	 Ice cream and sorbet selection	118
 Seasonal fruit salad	118	La Table cheese board	158
 French lemon tart	118	comté, brie, stilton, chabichou, dried-fruits, hand-crafted berry jam, nuts	
 Passion fruit cheesecake	118		



COFFEE & TEA

68

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

DIGESTIVES

Port

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

Glass

165

Japanese Whisky

Hibiki Harmony

190

Yamazaki 12 Years

390

Scotch Whisky

Balvenie DoubleWood 12 Years

130

Macallan 12 Years, Sherry Oak

145

Ardbeg 10 Years

175

Lagavulin 16 Years

240

Talisker 18 Years

328

Macallan 18 Years, Sherry Oak

348

Cognac

Martell Cordon Bleu

315

Hennessy X.O.

315

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	98	490
Riesling, Schloss Vollrads Kabinett, Rheingau	105	525
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	110	550
Moulin d'Issan, Bordeaux	115	575

COCKTAILS

Boulevardier	98
Dark N Stormy	98
Negroni	98
Saketini	98
Champagne Cocktail	150

WATER

Evian (750ml)	80
Saint Geron (750ml)	80

BEERS

Asahi Draught, Japan (half pint)	70
Tsing Tao, China	74
Asahi Draught, Japan (pint)	95