

laTABLE
French Brasserie

SOUPS

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

CHARCUTERIE

- Pork rillettes, house pickles, toasted baguette 168
- Bayonne ham, melon, rocket leaves 198
- * 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



- Prime Ribeye (400 gm) 768
- Côte de boeuf (1,000 gm) - 45 minutes 1488
- Tomahawk (1,200 gm) - 45 minutes 1788

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

Sauce: poivre sauce, bordelaise sauce, morel cream sauce

SIDES

- French fries, spicy garlic aioli 48
- Creamy potato purée, parmesan cheese 58
- White mushrooms, natural jus 58
- Haricot verts, red onion 68
- Brussel sprouts, lardons 78
- Green asparagus, clarified butter 108

APPETISERS

- Lyonnais salad 128
- lardons, poached eggs, croûton, dijon vinaigrette
- Escargots de bourgogne, parisian butter, toasted baguette 188
- Tuna tartare 198
- avocado, Ikura, cucumber-radish salad
- Steak tartare 218
- chives, shallots, gherkins, capers, dijon mustard, quail eggs, toasted baguette
- Romaine salad 218
- grilled king prawns, brioche toast, aged parmesan cheese, creamy anchovy dressing
- * Foie gras escalope, brioche, figs, apples, black truffle jus 238
- Chilled seafood to share 498
- boston lobster, crab legs, brown crab, mussels, prawns, lemon, cocktail sauce

ENTREES

- Pumpkin pappardelle, portobello mushroom, rocket leaves, pumpkin seeds 198
- Boeuf bourguignon 258
- braised short ribs, button mushrooms, pearl onion, red wine sauce
- Duck leg confit, braised lentils, lardons, rocket leaves salad 298
- Atlantic cod fillet, butternut squash risotto, confit tomatoes, clams, dill beurre blanc 348
- Dover sole a la meunière 348
- Lamb chop, pan-roasted vegetables, rosemary jus 398
- * Steak au poivre (200g), french fries 398
- Bouillabaisse 458
- atlantic cod, king prawns, scallops, mussels, clams, saffron rouille
- * Boston lobster thermidor, mushrooms, cognac, mustard cheese sauce 528

FOR SHARING

Roast yellow corn-fed chicken 568
bacon mushroom jus – 45 minutes

* *Sea salt crusted sea snapper 628*
lemon dill butter sauce – 45 minutes

Braised veal shank 688
red wine, cepes – 45 minutes

DESSERTS

Crème brûlée	118
Mango mille feuille	118
Seasonal fruit salad	118
French lemon tart	118
Passion fruit cheesecake	118
Opera	118

Ice cream and sorbet selection	118
Chocolate combination (chocolate ganache, warm chocolate pudding, chocolate cheesecake)	138

CHEESE

La Table cheese board dried fruits, hand-crafted berry jam, nuts	198
---	-----

COFFEE & TEA

Coffee, Cappuccino, Caffe Latte, Espresso, Decaffeinated Coffee, English Breakfast, Earl Grey, Peppermint, Chamomile	68
---	----

DIGESTIVES

<i>Port</i>	<i>Glass</i>
Graham's 10 Years Old Tawny Port (200ml)	165
<i>Japanese Whisky</i>	
Hibiki Harmony	190
Yamazaki 12 Years	390
<i>Scotch Whisky</i>	
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
<i>Cognac</i>	
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