

LUNCH Set Menu

offered from 12:00noon with last order by 2:30pm

3 courses, illy coffee/jing tea ◦◦◦
with a glass of wine

518
668

Wines

white	2009 domaine rémi jobard, bourgogne blanc, burgundy by the glass	150
red	2009 maison nicolas perrin, crozes-hermitage, rhône by the glass	150
red	2005 château la tour des remparts, graves, bordeaux 375ml	580

natural Wine SODA

non-alcoholic soda from chardonnay, rose or pinot noir
355ml

90

STARTERS

royal cabanon oyster no. 1

served over a oyster panna cotta, beetroot,
shaved cauliflower, hazelnut & malt vinegar ◦◦◦

smoked dutch eel

with ham hock, winter vegetables served as a salad tossed in
vintage sherry vinegar & savora mustard emulsion ◦◦◦

duck foie gras

marinated in red wine; prepared as a terrine
with quince & toasted pistachio ◦◦◦

organic egg

with black winter truffle, bread croutons
& crispy chicken skin ◦◦◦

add 188

jerusalem artichoke

velouté with black winter truffle, grated chestnut
& wild mushroom flaky bread roll ◦◦◦

all price in hong kong dollars & subject to 10% service charge

Main COURSES

wild pheasant	pie with foie gras & smoked pork belly winter salad with chestnuts and cranberries * ◦◦◦	
grefeuille lamb	neck braised with fragrant spices, heirloom carrots & dried apricots, hung yogurt with lemon & sesame crisp ◦◦◦	
puntalette	prepared like a risotto with alsatian bacon & white mushrooms 'carbonara' style with black winter truffles ◦◦◦	add 148
line caught john dory	seared, fregola sarda & dungeness crab prepared as a risotto, fine french beans ◦◦◦	
line caught atlantic cod	roasted on the skin with thyme, salt roasted celeriac iberian pork neck in cabernet sauvignon reduction ◦◦◦	

(*)Please be aware that wild game dishes may contain shot pellets and small bones

CHEESE & DESSERTS

french farmer cheeses	matured by bernard anthony ◦◦◦
guanaja bitter chocolate	over speculoos & coffee ice-cream ◦◦◦
granny smith apple	'tatin' style, cinnamon chibouste granny smith apple sorbet ◦◦◦
bourbon vanilla	ice-cream & pastry cream with salted butter caramel served as a deconstructed 'mille-feuille' ◦◦◦
comice pear	& rum soaked raisins, baked as a 'crumfoutis' served with cinnamon ice-cream ◦◦◦ <i>(preparation time 12 minutes)</i>

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