



Christmas Set Dinner for 2
\$850 Per-Person

French Oysters from Brittany

One each

Foie Gras Terrine

Figs Jam, Haricots Salad

Signature Bouillabaisse

Fish, Clams, Crab and Prawns with Fish Soup

Wagyu M6 Bavette

Mushroom Cream

Served with Grenaille Potatoes

Orange Flavoured Madeleines

Profiteroles

Puff Pasty with Ice-cream Chocolate



Christmas Set Dinner for 4
\$850 Per-Person

French Oysters from Brittany

Two each

Foie Gras Terrine

Apple and Pear Jam

Signature Bouillabaisse

Fish, Clams, Crab and Prawns with Fish Soup

Chestnut Stuffed Whole Roasted Chicken

Mushroom Cream

Served with Grenaille Potatoes

Orange Flavoured Madeleines

Profiteroles



MENU

Starters

Soup of The Day, Daily Market Vegetables

95

Winter Endives Salad, Blue Cheese, Pear and Nuts

160

Grilled Mediterranean Prawns, Olive Oil, Herbs

160

Seared Hokkaido Scallops, Vanilla Butter

180

Grilled Ox Tongue, Parsley

95

Roasted Bone Marrow, Confit Shallots, Bacon, Crème Fraiche

170

20 Month Bayonne/ Noir de Bigorre Ham (France)

220

Charcuterie Board

300



MENU

Mains

French Bouchot Mussels from Mont St Michel,
White Wine, Leeks and Tomatoes, Served with Fries
280

Crispy Scales Amadai, Leeks, Seaweed Veloute
for 1 person 250, for 2 person 450

Duck Leg Confit, Mushroom Ragout, Poultry Jus
260

Grilled Hokkaido Pork Loin, Green Peas, Mushroom, Veal Jus
290

Braised Australian Beef Shortribs “Bourguignon”, Mashed Potatoes
290

Roasted Whole Chicken, chicken Fat and Rosemary Potatoes
790

Grilled Australian Wagyu Beef Ribeye Marbling 5, 600g, Herbs Salad
820



MENU

Sides

Sautéed Mushrooms

80

French Fries

80

Grilled Asparagus

100

Desserts

Freshly Baked Madeleines, Chocolate Ice Cream (15mins)

100

Profiteroles, Vanilla Ice Cream and Chocolate sauce

100

Chocolate Souffle with Choco Coulis

100

Crème Brulee

130

Cheese Platter

120

Bread: the two first baskets are on us,
after its 25HK per basket. Thanks for your understanding.