

Apéro / Sharing



◆ **Parma Ham Platter | \$128**
w/ gherkins, croutons & butter
巴馬火腿 | 酸瓜、牛油、脆麵包粒



◆ **La Planche Mixte | \$268**
selection of 3 cheese &
3 cold cut meats
芝士冷盤肉拼盤
(芝士及冷盤肉各三款)

⌘ **Hummus & Veggie Sticks | \$108**
seasonal raw vegetables
w/ chickpea dip
鷹嘴豆蓉鮮野菜條拼盤

◆ **La Pizza Regina | \$158**
w/ ham, mushroom,
olive & mozzarella
火腿、蘑菇、橄欖、番茄醬、水牛芝士

◆ **Croque Monsieur | \$118**
grilled ham & cheese sandwich
w/ fries or salad
烤火腿芝士多士 | 配薯條或沙律

◆ **Croque Madame | \$128**
grilled ham & cheese sandwich
w/ fries or salad
topped w/ fried egg
太陽蛋烤火腿芝士多士 |
配薯條或沙律

Starter

◆ **Classic French Onion Soup** ⌘
w/ gratinated emmental cheese & croutons
法式洋蔥湯 | 芝士脆包

◆ **Burgundy Snails - 6pcs (10 min)**
in garlic butter & parsley sauce
香蒜牛油法式焗田螺(六件)

◆ **Warm Goat Cheese Salad**
w/ honey, thyme & bacon
暖羊奶芝士沙律 | 煙肉、蜂蜜、百里香

◆ **Caesar Salad**
grilled chicken or smoked salmon
w/ romaine lettuce, tomato, croutons,
bacon, parmesan & homemade caesar dressing
凱撒沙律 | 加配烤雞肉或煙三文魚+\$30

◆ **Pâté en Croûte**
pork & veal terrine w/ pistachio in crust
法式冷盤肉批 | 小牛肉、豬肉、開心果



Pasta

◆ **Grilled Tiger Prawn Linguini**
w/ creamy prawn bisque & fried parsley
虎蝦忌廉濃蝦汁扁意粉

◆ **Porcini Mushroom Ravioli**
sautéed with olive oil, spinach & sundried tomato
牛肝菌菠菜乾蕃茄意大利雲吞

◆ **Ravioles de Royan**
w/ creamy black truffle sauce
黑松露忌廉汁意大利雲吞



Crêpe

◆ **La Complète**
ham, emmental cheese & egg
火腿、瑞士芝士、太陽蛋

◆ **La 4 Fromages**
emmental, mozzarella, comté & goat cheese
瑞士芝士、水牛芝士、康提芝士、羊奶芝士

◆ **La Norvegienne**
spinach, smoked salmon & egg
菠菜、煙三文魚、太陽蛋



◆ **Signature Dish** 精選推介
⌘ **Vegetarian** 素

Main

◆ **Chicken Milanese**
thin breaded chicken cutlet w/ French fries
米蘭雞扒 | 薯條

◆ **Seared Salmon Fillet**
w/ homemade ratatouille
香煎三文魚 | 普羅旺斯雜燴

◆ **Confit Duck Leg**
w/ mashed potato & green peppercorn sauce
油封鴨脾 | 薯蓉、青胡椒汁

◆ **Beef Tartare (150g)**
finely hand cut beef "Charolais",
served w/ fries or salad
生牛肉他他 | 配薯條或沙律

◆ **Grilled Hanger Steak (250g)**
w/ French fries & homemade beef jus
烤牛腹扒 | 薯條、自家製牛肉汁



Side

◆ **Mac'N Cheese** 焗芝士通粉

◆ **Mixed Green Salad** 雜菜沙律

◆ **French Fries** 炸薯條

◆ **Mashed Potato** 薯蓉

◆ **Homemade Ratatouille** 普羅旺斯雜燴

◆ **Sautéed Spinach w/ garlic** 香蒜炒菠菜

◆ **Fried Potato Cubes w/ bacon & onion** 煙肉洋蔥炒薯粒

Dessert

◆ **Tarte Tatin**
traditional apple pie w/ vanilla ice cream
法式蘋果批 | 雲呢拿雪糕

◆ **Chocolate Fondant Tart**
w/ raspberry sorbet
流心朱古力撻 | 紅莓雪葩

◆ **Salted Butter Caramel Crêpe**
w/ roasted apple & vanilla ice cream
海鹽牛油焦糖法式薄餅 | 烤蘋果、雲呢拿雪糕

◆ **Nutella & Banana Crêpe**
w/ vanilla ice cream
香蕉榛子朱古力醬法式薄餅 | 雲呢拿雪糕

◆ **Mövenpick Ice Cream (per scoop)**
vanilla / chocolate / strawberry / raspberry
雪糕 (雲呢拿 / 朱古力 / 士多啤 / 紅梅雪葩)



+10% Service Charge



SET LUNCH
Starter + Main + Dessert
from **\$148**



DEGUSTATION
MENU from \$498
for 2 persons

Champagne & Sparkling

Procecco Chiaro *	Gls Btl	
Chandon Garden Spritz *	\$90 \$398	
Veuve Clicquot Yellow Label *	\$90 \$398	
Bollinger Spécial Cuvée	\$798	
Ruinart Blanc de Blancs	\$888	
	\$1080	

* HH price by gls & btl available

White

Sauvignon Blanc, Dom. d'Astruc - Languedoc, FR *	Gls Btl	
Pinot Grigio, Chiaro - Veneto, IT	\$80 \$398	
Chardonnay, Camille de Labrie - Bordeaux FR	\$90 \$450	
Viognier, Les Vignes d'À Côté, Y. Cuilleron - Rhône, FR	\$488	
Sauvignon Blanc, Cloudy Bay 2022 - Marlborough, NZ	\$100 \$500	
Sancerre, Domaine Crochet 2020 - Loire, FR	\$585	
Condrieu, La Petite Côte, Yves Cuilleron 2019 - Rhône, FR	\$130 \$658	
Chablis, Dom. Pattes Loup, Thomas Pico 2018 - Bourgogne, FR	\$718	
	\$958	

* HH price by gls & btl available

Rosé

Rosé, Domaine d'Astruc - Languedoc, FR *	Gls Btl	
Whispering Angel, Château d'Esclans 2022 - Provence, FR *	\$60 \$350	
Rosé et Or, Château Minuty 2021 - Provence, FR	\$80 \$400	
	\$780	

* HH price by gls & btl available

Red

Malbec, Domaine d'Astruc - Languedoc, FR *	Gls Btl	
Syrah, Les Vignes d'À Côté, Yves Cuilleron - Rhône, FR	\$60 \$300	
Haut-Médoc, Caronne Sainte-Gemme - Bordeaux, FR	\$80 \$400	
Pinot Noir Domaine Roux - Bourgogne, FR	\$90 \$450	
Domaine Les Creisses, VdP des Creisses 2019 - Languedoc, FR	\$120 \$600	
Graves, Château Haut Selve Reserve 2018 - Bordeaux, FR	\$558	
Santenay, Domaine Roux 2017/2019 - Rhône, FR	\$608	
Haut-Médoc, Château Citran 2011/2016 - Bordeaux, FR	\$618	
Cornas, Alain Verset 2014 - Rhône, FR	\$658	
Côte-Rôtie "Madinière", Yves Cuilleron 2018	\$718	
	\$940	

* HH price by gls & btl available

Port & Sweet Wine

Taylors Fine Ruby Port	Gls Btl	
Côtes de Montravel, Château Laulerie 2014 - South West, FR	\$70	
	\$90 \$450	

Mocktails

Lemon Squash	
Flavoured Iced Tea passion fruit / mango / wild berries	
Morning Boost (carrot, ginger, tumeric, apple)	
Purple Bliss (acai, wild berries, apple, orange)	

Cocktails

Mojito (flor de caña rum, fresh lime, syrup, soda & procecco)	Gls	
Kir Royale Sangria (wild berries, & orange liqueur, rosé & procecco)	\$78	
Tiramisu Martini (rum, coffee, cinnamon, vanilla, milk)	\$88	
Pina Colada (rum, malibu, coconut milk, pineapple)	\$88	
Daquiries Red Berries / Lime / Blue Curaçao	\$88	

Spirits

ANIS / VERMOUTH / SPIRIT

Ricard (Small Big glass)	HH GlS	
Martini (Bianco/ Rosso/ Dry)	\$50 \$60	
Campari, Pimm's, Aperol Spritz	\$65	
Grand Marnier, Cointreau	\$65	
Sambuca, Chambord	\$65	
Benedictine D.O.M Liqueur	\$65	
Jagermeister, Get 27	\$65	
Bailey's, Kahlúa, Amaretto Giffard	\$65	

WHISKY

House Whiskey	HH GlS	
Johnnie Walker Black Label	\$50 \$70	
Jack Daniel's	\$90	
Wild Turkey 81	\$90	
Aberfeldy 12'	\$115	
The Macallan 12'	\$140	

VODKA

Smirnoff	HH GlS	
Belvedere	\$50 \$70	
	\$110	

GIN

Gordon Gin	HH GlS	
Tanqueray	\$50 \$70	
Generous Gin	\$110	
Hendrick's	\$115	
	\$120	

RUM & CACHAÇA

Flor De Caña	HH GlS	
Cachaça	\$50 \$70	
Zacapa	\$90	
	\$180	

TEQUILA

House White Tequila	HH GlS	
Jose Cuervo Especial Gold	\$50 \$70	
	\$100	

COGNAC / CALVADOS / EAU DE VIE

Calvados Pere Magloire Fine V.S		\$110
Poire Williams		\$160
Armagnac VSOP		\$148
Armagnac XO		\$208

Beer

Peroni, Italy (33cl bottle)		\$50
Stella draft, Belgium	\$40 (HH) \$50 (25cl) \$75 (40cl)	

Soda, Juice & Water

Coke / Coke Zero / Sprite		\$35
Ginger Beer/ Ginger Ale /Tonic Water/ Soda		\$35
Fresh Lime Soda		\$38
Fresh Orange Juice / Fresh Grapefruit Juice		\$48
Apple/ Tomato/ Pineapple/ Cranberry Juice		\$35
Aqua Panna / San Pellegrino (50cl /75cl)		\$45 \$70

Coffee, Tea & Chocolate

Kimbo Napoli	Gls	
Kimbo Decaffeneinato	\$78	\$35
Double Espresso / Latte / Cappuccino	\$88	\$40
Iced Coffee / Iced Lemon Tea	\$88	\$40
Camomille, Green, Jasmine, Peppermint, Earl Grey	\$88	\$40
Hot Chocolate	\$88	\$40



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