



SHARING MENU

\$888 per person

SHARING ENTREE

LA TOMATE ET LE THON ROUGE

Japanese fruit tomatoes, marinated tuna, Coppa, burnt bell pepper, smoked dressing

SALADE DE HARICOTS D'ETE

French bean and white "coco" bean salad, dry tomatoes, cucumber, rosemary

FOIE DE VOLAILLE

Chicken liver parfait, reduced port wine, grilled sourdough

MIDDLE COURSE

SAINT JACQUES

Hokkaido scallop ravioli, blue lobster, basil

SHARING MAINS

POULET JAUNE

The famous roasted chicken, Koshihikari rice (1/2 portion for 2)

Or

ENTRECÔTE

Black Angus grilled ribeye, Choron sauce French fries add on +\$388

DESSERTS

PÂTISSERIE

Home made pastry selection

Two hours recommended

All prices are in Hong Kong dollars and are subject to a 10% service charge.





A LA CARTE MENU

ENTREE

HUÎTRES

Cadoret Perle Noire, oysters special number 3

\$178 for 3
\$348 for 6
\$658 for 12

SÉRIOLE

Citrus marinated hamachi, dill oil

\$228

CAVIAR

Chilled capellini, kombu, truffle, caviar

\$348

MOULES

Charcoaled Morisseau mussel, yuzu kosho

\$208

GRENOUILLES

Parsley garlic frog legs

\$228

PARISIENNE SALADE

Endive, lettuce, apple, walnut, comté cheese

\$178

LA TOMATE ET LE THON ROUGE

Japanese fruit tomatoes, marinated tuna, Coppa, burnt bell pepper, smoked dressing

\$258

SALADE DE HARICOTS D'ETE

French bean and white "coco" bean salad, dry tomatoes, cucumber, rosemary

\$198

PÂTÉ EN CROUTE

Pork, poultry and foie gras, pâté en croute

\$228

FOIE DE VOLAILLE

Chicken liver parfait, reduced port wine, grilled sourdough

\$198

TARTARE DE BŒUF

Beef tenderloin tartare, miso mustard

\$228

FOIE GRAS

Foie gras terrine, brioche

\$288

GRATINE À L'OIGNON DES HALLES

Onion soup like in Paris

\$188

LALA BOARD

Duculty charcuterie selection, Pâté en croute, foie gras

\$348

FROMAGE

Artisan cheese selection

\$258

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MAINS

MAIGRE Grilled stone bass "Tronçon", spinach, smoked "Hollandaise"	\$458
SAINT JACQUES Hokkaido scallop ravioli, basil ginger butter	\$388
VOL AU VENT «LALA » Sweetbread, morels, seasonal mushroom	\$438
JOUE DE BŒUF Red wine braised wagyu beef cheek	\$358
FILET DE BŒUF Angus beef tenderloin flambé, kampot pepper sauce	\$438
MACARONI Macaroni gratin, black truffle	\$288

SHARING

POULET JAUNE The famous roasted chicken (50-minute preparation)	\$788
COCHON Charcoal Cantal pork chop, "Paris-Hong Kong" sauce	\$658
ENTRECÔTE Black Angus charcoaled grilled ribeye, Choron sauce (serves 2)	\$888

SIDES

POMME DE TERRE Crushed salted butter ratte potatoes	\$88
French fries	\$88
RIZ Koshihikari rice, pilaf	\$108
CHAMPIGNONS Grilled Maitake mushrooms	\$98
LÉGUMES Organic seasonal vegetables	\$88
SALADE Lettuce heart	\$88

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