

BOUILLON

香港餐廳周
HK
RESTAURANT
WEEK

LUNCH MENU

Monday to Friday 12pm to 3pm

\$198

Starter+Main+Dessert

3 Mar - 5 Apr 2026

STARTERS



Œuf Mayo sauce diable Eggs mayonnaise, devil sauce, basil oil (V)

Tarte à l'Oignon Caramelised onion tart, smoked Morteau sausage, truffle sauce +\$48

Carpaccio de langue de boeuf Beef tongue carpaccio, celeriac remoulade

Terrine de Foie Gras Our homemade Foie Gras terrine, onion jam +\$78

ADD-ONS



Escargot à la Bourguignonne 6 Burgundy snails, butter, garlic, parsley +\$88

Soupe à l'Oignon French onion soup, gruyère, Truffle croutons +\$18

Croquettes de Bœuf Beef croquettes with Gribice sauce +78

MAINS

Cochon en basse temperature Slow cooked pork belly with mashed potato

Confit de Canard Duck leg confit, sautéed Shiitake mushrooms & apricot purée +\$58

Pêche du Jour Fish of the Day à la plancha, Barigoule sauce

Classic Steak au Poivre pepper steak served with French fries +\$58

Risotto de Coquille Macaroni risotto, cream, Comté cheese, truffle paste(V)

DESSERTS



Passion Fruit Crème Brûlée

Chocolate Mousse

Dessert of the Day or Cheese +\$38



DRINKS

Wine by Glass Red, White & Rosé \$78

Beer from Hong Kong (Lager or IPA) +\$78

French Tea (Jasmine, Earle Grey & Pepper mint) or **Coffee** +\$38

Signature **Iced Lemon Tea** +\$38

Unlimited **Nordaq Water**, Still & Sparkling +\$30 only
or Free unfiltered water



另收10%服務費

Subject to 10% Service Charge

優惠受條款及細則約束 Terms and conditions apply
借定唔借? 還得到先好借! To borrow or not to borrow? Borrow only if you can repay!



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