

2 Hours Free-flow
Champagne,
Cocktails & Mocktails
+348HKD per person



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house white & red Wines,
Draft Beers
+268HKD per person

WEEKEND BRUNCH 488HKD

Free-flow soft drinks, tea and coffee included

AMUSE BOUCHES

Pot de rillettes

Potted duck meat with sourdough bread toasts

Bouillon de canard

Duck broth flavoured with a vegetable brunoise

STARTER

Pâté en croûte Richelieu

Richelieu pâté in a crust. foie gras, pork meat & pistachio

Or

Terrine de foie gras

Foie gras terrine served with a chutney

Or

Foie gras poêlé

Pan-fried foie gras with roasted fruits

Enhance your starter with a Sauternes pairing +78HKD

MAIN

Cuisse de canard confite du Sud-Ouest, sauce truffée

Slow cooked caramelized duck leg from South-West of France
with truffle sauce, gratin dauphinois & seasonal roasted vegetables

Or

Filet de canne servi entier, sauce Le Colvert +68HKD

Whole female duck (hen) pan-fried fillet
with Le Colvert sauce, duck fat fries & green beans with garlic butter

Or

Burger du Pays-Basque

Duck patty, Ossau-Iraty goat cheese & piquillo pepper, duck fat fries

Or



Omelette d'oeufs de canne

Duck eggs omelette with porcini & oyster mushrooms with salad and duck fat fries

Or

Macaronade au foie gras, magret confit, cèpes et truffes +38HKD

Penne pasta with foie gras, porcini, breast confit and truffles

DESSERT

Meringue aux fruits rouges

Meringue with whipped cream, red fruits coulis

Or

Baulois au chocolat et sa crème Chantilly

Salted caramel chocolate cake Baulois with Chantilly

