

TASTING MENU

AMUSE-BOUCHE



STARTER

Terrine de foie gras

Foie gras terrine served with a chutney

Or

Pâté en croûte Richelieu

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

Or

Foie gras poêlé

Pan-fried foie gras with roasted fruits



SOUP

Soupe de saison

Homemade seasonal soup



MAIN

Filet de cane servi entier

Whole female duck (hen) pan-fried fillet

Or

Saucisse de canard maison

Homemade duck sausage

Or

Cuisse confite

Slow cooked caramelized duck leg

Or

Canard de Bressan rôti

Whole roasted Bressan duck

(Serves 2 pax) +248HKD per person

Or

Canard de Challans au sang

Rouen style pressed duck from Challans

(Serves 4 pax) +388HKD per person

Served with roasted vegetables & duck fat French fries



PRE-DESSERT



DESSERT

Meringue aux fruits rouges

Meringue with vanilla ice cream, red fruits coulis

Or

Baulois au chocolat et sa crème Chantilly

Chocolate cake *Baulois* with Chantilly

Or

Tableside flamed dessert +98HKD



MIGNARDISE & COFFEE

788HKD Per person

This menu requires the whole table participation

3 Gls wine pairing +348HKD
3 Gls non-alcoholic pairing +288HKD

4 Gls wine pairing +398HKD
4 Gls non-alcoholic pairing +348HKD



Prices are in Hong Kong dollars and subject to 10% service charge.