

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



2 Hours Free-flow
house white & red Wines,
Beers
+268HKD per person

WEEKEND BRUNCH 488HKD

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

SOUP

Soupe de saison

Homemade seasonal soup

Please ask your waiter for today's selection

MAIN

Cuisse de canard confite du Sud-Ouest, sauce truffée

*Slow cooked caramelized duck leg from South-West of France
with truffle sauce*

Or

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

*Whole female duck (hen) pan-fried fillet
with Le Colvert sauce*

Or

Burger du Pays-Basque

Duck patty, Ossau-Iraty goat cheese & piquillo pepper

Or

Omelette d'oeufs de cane

Duck eggs omelette with porcini & oyster mushrooms

Or

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

Penne pasta with foie gras, oyster mushrooms, breast confit and truffles

Mains are served with roasted seasonal vegetables & duckfat French fries

DESSERT

Meringue aux fruits rouges

Meringue with vanilla ice-cream, whipped cream & red fruits coulis

Or

Baulois au chocolat et sa crème Chantilly

Chocolate cake Baulois with Chantilly (Add on Vanilla ice cream +28HKD)

Or

Upgrade to table side flamed dessert +98HKD

Still or sparkling water, tea and coffee included



2 小時暢飲

香檳、

雞尾酒和無酒精雞尾酒

每人加收 348HKD 港幣



2 小時暢飲

精選白酒、紅酒、啤酒

每人加收 268 HKD 港幣

WEEKEND BRUNCH 488HKD

STARTER

法式鴨肝肉凍酥皮餅

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

Or

傳統鴨肝凍批配酸辣醬

Foie gras terrine served with a chutney

Or

香煎鴨肝配烤時令水果

Pan-fried foie gras with roasted fruits

可搭配索甸甜酒 +78HKD

Enhance your starter with a Sauternes pairing +78HKD

SOUP

時令湯

Homemade seasonal soup

Please ask your waiter for today's selection

MAIN

西南法原隻慢煮焦糖油封鴨腿，松露醬

Slow cooked caramelized duck leg from South-West of France with truffle sauce

Or

完整香煎鴨里脊，Le Colvert秘製醬 +68HKD

Whole female duck (hen) pan-fried fillet with Le Colvert sauce

Or

“巴斯克”鴨肉漢堡 - 鴨肉餅配“奧索 伊拉蒂農家”芝士及甜椒醬

Duck patty, Ossau-Iraty goat cheese & piquillo pepper

Or

牛肝菌鴨蛋奄列

 *Duck eggs omelette with porcini & oyster mushrooms*

Or

黑松露鴨肝鴨胸蘑菇長通 +38HKD

Penne pasta with foie gras, oyster mushrooms, breast confit and truffles

主菜配烤時令蔬菜和鴨子油炸薯條

Mains are served with roasted seasonal vegetables & duck fat French fries

DESSERT

法式蛋白餅配鮮忌廉，紅莓醬

Meringue with vanilla ice cream, whipped cream and red fruits coulis

Or

法式朱克力熔岩蛋糕配鮮忌廉

Salted caramel chocolate cake Baulois with Chantilly (Add on Vanilla ice cream +28HKD)

Or

升級為桌邊火焰甜點 +98HKD

含蒸餾水或氣泡水、茶和咖啡