

L'ENDROIT
OU IL FAUT ÊTRE

(BL) Signature Dish 廚師推介 (V) Vegetarian 素



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WEEKEND SET LUNCH

STARTER + MAIN + COFFEE / TEA / SOFT DRINK
頭盤 主菜 咖啡/茶/汽水

Let's Celebrate with Fresh Truffle 來歡度新鮮松露的時光

Add Fresh truffle to any dish for \$50 (10 grams)
添加新鮮松露到任何菜式只需加 \$50 (10克)

Choose One 選一

STARTER 頭盤

Potage Du Jour
是日濃湯

OR

Roasted French Salad (V)
baby spinach, pumpkin, beetroot, carrot, tomato, vinaigrette dressing
烤法式沙律(素)、菠菜苗、南瓜、紅菜頭、甘筍、番茄、油醋汁

OR

Mini Charcuterie Board
(add \$30)
salami, parma, cherry tomato confit
迷你熟凍肉拼盤、莎樂美腸、巴馬火腿、油封車厘茄 (加\$30)

OR

(BL) Beef Tartare
(add \$40)
black angus beef served with sourdough
黑安格斯生牛肉他他、酸麵包 (加\$40)

Choose One 選一

MAIN 主菜

French Toulouse Sausage 148

garlic herbed mashed pumpkin & potato, asparagus, beef pepper jus
法國圖魯茲香腸、香草蒜蓉南瓜薯仔蓉、蘆筍、黑椒牛肉汁

OR

Tuna Salad 168

blood orange, cucumber, tomato confit, quinoa, mix salad
吞拿魚沙律、血橙、青瓜、油封番茄、藜麥、雜菜沙律

OR

Green Barley Risotto (V) 188

green pea, asparagus, fennel, carrot, mozzarella
青豆蘆筍燴薏米飯(素)、茴香、甘筍、水牛芝士

OR

Wagyu Beef Burger 198

melted cheese, caramelized onion, gherkins, fries
和牛芝士漢堡、焦糖洋蔥、醃青瓜、薯條

OR

Pork Cheek Ragu 198

pappardelle, basil, spring onion, tomato sauce, parmesan
豬頰肉肉醬寬條麵、羅勒、青蔥、番茄醬、巴馬臣芝士

OR

(BL) Seared "Three Yellow" Chicken 218

barley rice, black truffle foam
香煎“三黃雞”、薏米飯、黑松露泡沫

OR

Duck Leg Confit 228

lentils, sausage
油封鴨腿、扁豆、香腸

OR

Roasted Octopus Salad 238

fingerling potato, onion, black olives, tomato, mix salad, bacon mayonnaise dressing
烤八爪魚沙律、手指薯仔、洋蔥、黑橄欖、蕃茄、雜菜沙律、煙肉蛋黃醬

OR

Bouillabaisse 248

mussels, clams, white fish, squid ring, tiger prawn, barley, fish tomato broth
海鮮馬賽魚湯、青口、蜆、魚、魷魚圈、虎蝦、薏米飯、番茄魚湯

OR

Baked Salmon 248

mashed potatoes, fennel, roasted vegetables, dill oil, lemon zest
焗三文魚、薯蓉、茴香、烤蔬菜、刁草油、檸檬皮

OR

(BL) Wagyu Beef Cheek Bourguignon 278

mashed potato, baked baby carrots
法式紅酒燉和牛頰肉、薯蓉、烤甘筍

OR

(BL) BLB Steak Frites (add \$100 upgrade to Tenderloin) 308

ribeye, fries, baked garlic, pepper sauce
BLB 肉眼牛扒、薯條、烤蒜、黑胡椒醬(加\$100升級為牛柳)

OR

Lamb Rack for Two 528

roasted vegetables, aligot
法式烤羊架、烤菜、薯蓉

COFFEE / TEA 咖啡/茶

WEEKEND COCKTAIL & MOCKTAIL SPECIAL \$50 (ASK YOUR SERVER)

週末雞尾酒和無酒精雞尾酒特價\$50 (詢問服務員)

Dessert 甜品

Daily Chef's Creation (add \$25)

每日廚師精選 (加 \$25)

