



FRANCESCO

BY FRANCK MULLER



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SALAD & SOUP

Truffled Wild Mushroom Salad Japanese Mushrooms, Mixed Greens, Onsen Tamago with a Truffle Dressing	HK\$108
Roasted King Crab Leg Salad Hokkaido Crab Leg, Cherry Tomatoes with Avocado Cilantro Lemon Dressing	HK\$138
Sashimi Octopus Salad Fresh Hokkaido Octopus, Mixed Greens, Wasabi Pickles with Basil Dressing	HK\$138
Cream of Pumpkin Soup Served with Roasted Japanese Rice Cake	HK\$88
Miso Seafood Soup Dark Seafood Broth served with Whole Shrimp and Clams	HK\$128

OUR FAVORITE APPETIZERS

Chilled Seasonal Vegetables Sesame Tofu Sauce	HK\$88
Baked Aubergine Australian Aubergine Baked with Teriyaki Glaze	HK\$88
Roasted Chicken Wings Teriyaki Drizzled Chicken Wings Stuffed with Daikon, Carrot and Asparagus	HK\$108
Roasted Okinawa Miso Pork Miso Marinated Pork served with a Side Slaw of Thinly-Sliced Cucumber, Onion and Bonito	HK\$128
Pan-fried Fois Gras Duck Fois Gras served with Bonito Aubergine, Cherry Tomato and Mixed Greens	HK\$128
Slow-Cooked Abalone & Daikon Abalone & Japanese Daikon topped with a Home-made Sauce of Bonito, Seaweed, Soy and a Dash of Sake	HK\$138

RICE

Fresh Corn & Spinach Risotto "Green" Risotto topped with Onsen Tamago and Jamón Iberico	HK\$188
Baked French Chicken Casserole Served on top of Japonica Rice, Garnished with a touch of Scallion and Ginger	HK\$228
Grilled Lobster Risotto Boston Lobster and Japonica Rice cooked in a Hearty Lobster Bisque	HK\$248

PASTA

Spaghetti Mentaiko Japanese Mushrooms and Sea Grapes in a Mentaiko Cream Sauce	HK\$148
Linguini Topped with Scallop Au Gratin Assorted Japanese Mushrooms tossed in a Home-made Tomato Sauce	HK\$168
Spaghetti with Grilled Angus Beef Rolls Spaghetti tossed in Teriyaki, served with Grilled Mushrooms wrapped in Angus Beef	HK\$168
Seafood Linguini Seasonal Seafood Linguini tossed in a Home-made Red Prawn Sauce	HK\$248

MAIN

Wagyu Ox-Tail Stew Hearty Beef Stew with Cherry Tomatoes, Aubergine and Assorted Vegetables	HK\$108
Stewed Wagyu Beef Cheek Slow Cooked Wagyu Beef Cheek in our Signature Sauce served with Inaniwa Udon	HK\$228
Slow Cooked Salmon Slow Cooked Salmon on a bed of Asparagus and Hollandaise served with Onsen Tamago on the side	HK\$268
Black Cod Saikyo Yaki White Miso Marinated Cod served with Cherry Tomatoes, Grilled Zucchini and Bonito Stuffed Onigiri	HK\$268
Stuffed French Chicken Shitake, Button and Golden Chanterelle Mushroom stuffing served with Asparagus, Frisee Lettuce, Baby Carrots and Mushroom Gravy	HK\$268
Grilled Rib-Eye (10 oz) USDA Prime served with Bonito Eggplant, Shredded Iceberg Salad and Home-Made Apple Miso	HK\$398
Sautéed Boston Lobster Boston Lobster on the Shell cooked in a Plum Wine and Aged Tofu Sauce	HK\$428

DESSERT

Dessert Sampler <i>Choose 3 from below</i>	HK\$198
Home-made Tiramisu	HK\$78
Chocolate Mousse with Almond Cookies	HK\$78
Panna Cotta with Strawberry Coulis	HK\$78
Chocolate Cake with Strawberry Mousse	HK\$88
Chocolate Roulade with Ice Cream	HK\$98
Mixed Berries Napoleon	HK\$98