



SOUS LES PAVÉS, LA PLAGE

"SOUS LES PAVÉS, LA PLAGE" - UNDER THE COBBLESTONES, THE BEACH DEPICTS THE STORY OF A CULTURAL, SOCIAL AND MORAL CHANGE IN THE HISTORY OF BRUNCHED IN HONG KONG.

THIS IS AN ENLIGHTENING EXPERIENCE WITHOUT COMPARISON WHERE UNDER THE SKYSCRAPERS AND MODERNITY OF THE CITY, AN URBAN OASIS IS FOUND IN A FESTIVAL OF BEAUTY AND PASSION WHERE FOOD AND DRINKS ARE THE MASTERPIECES.

UNLIMITED FLOWS OF HANDCRAFTED BEVERAGES OPEN THE EYES AND THE APPETITE TO A MAJESTIC ART-SURROUNDED LIVING SPACE. START WITH A FRESH ENSEMBLE OF DELICACIES, WHERE THE WORLD'S MOST EXCLUSIVE FLAVORS AND FRESH INGREDIENTS LIKE LOBSTER, OYSTERS, SEA URCHIN AND SMOKED SALMON CAN BE SAVORED.

THIS EXPLORATION CONTINUES WITH A SELECTION OF MAIN COURSES THAT PLAY AND REINVENT CLASSIC COMFORT FOOD. AN EXQUISITE DEGUSTATION OF FRANCE'S CLASSIC AND MOST RENOWNED DESSERTS AND PATISSERIES TOP UP THIS EPICUREAN EXPERIENCE.

... IF THIS BRUNCH IS NOT DECADENT ENOUGH FOR YOUR TASTE BUDS, THE TRUFFLE AND CAVIAR OPTIONS WILL SURELY FULFILL THIS NEED.



HANDCRAFTED COCKTAILS

UNLIMITED FLOW

BIBO MARY

KETEL ONE VODKA, BELL PEPPER, TOMATO PURÉE AND TRUFFLE JUICE.

APHRODITE'S DESIRE

KETEL ONE VODKA, PINEAPPLE JUICE, EGG WHITE, CHAMBORD, ROSEMARY SPRING.

ROCK STAR MARTINI

HENNESSY VSOP, PASSION FRUIT PURÉE, FRESH VANILLA, CRÉMANT D'ALSACE.

YUZU COOLER

TANQUERAY 10 GIN, SAKE, YUZU, MINT, CUCUMBER AND GINGER ALE.

VIVA LA REVOLUCIÓN

HAVANA 7YO, GRAND MARNIER, VANILLA, HOUSE COFFEE BLEND.

KALAMANSI SPRITZ

CHÂTEAU DE SANCERRE, KALAMANSI, SODA WATER.

ROSÉ WINE

DOMAINES OTT

LES DOMANIERES ROSÉ 2013

FRESH JUICES

ORANGE

GRAPEFRUIT

PINEAPPLE

THE HEALTHY CHOICE

COFFEE AND TEA



BRUNCH \$580

+++ BAERI CAVIAR (50G) \$700

LES VIENNOISERIES

SELECTION OF FRESHLY BAKED FRENCH PASTRIES AND BREAD.

LES ENTRÉES

CHOICE OF ONE

LA SALADE VÉGÉTARIENNE

FIGS, ASPARAGUS, ARTICHOKE, FENNEL, BURRATA AND BLACK PÉRIGORD TRUFFLE VINAIGRETTE.

LA SAINT JACQUES ET L'HUÎTRE (+++CAVIAR)

HOKKAIDO SCALLOP TARTARE, BRITTANY OYSTER SERVED OVER LEMON GRANITÉE AND YUZU HOLLANDAISE.

LE CARPACCIO DE SAUMON (+++CAVIAR)

SALMON CARPACCIO WITH FRESH DILL AND GINGER DRESSING.

L'ŒUF DE POULE (+++CAVIAR)

FRIED JAPANESE TAIYOURAN EGG WITH ASSORTED CONDIMENTS,

LA RAVIOLE DE FOIE GRAS

FOIE GRAS RAVIOLI, SHIMEJI MUSHROOMS AND FRESH HERBS.



PLATS AU CHOIX

CHOICE OF ONE

LES PÂTES (++CAVIAR)

HOMEMADE TAGLIATELLE WITH HOKKAIDO SEA URCHIN, TOMATO AND LOBSTER SAUCE.

LE TARTARE (++CAVIAR)

TRADITIONAL BEEF TARTAR OF AUSTRALIAN WAGYU SERVED WITH TRIPLE COOKED FRIES AND SUCRINE LETTUCE.

LE POISSON (++CAVIAR)

CATCH OF THE DAY WITH FRESH MARKET VEGETABLES.

LE MILLE FEUILLE

ROASTED EGGPLANT AND ZUCCHINI MILLE FEUILLE WITH MOZZARELLA AND BASIL.

LE BURGER

AUSTRALIAN WAGYU BEEF BURGER, PAN SEARED FOIE GRAS DES LANDES, PICKLED ONIONS, BELL PEPPERS AND ROCKET.

LES DESSERTS

CHOICE OF ONE

L'ASSIETTE DE FROMAGE

A SELECTION OF FRENCH CHEESE FROM ANTONY FAMILY.

LES CRÊPES AU GRAND MARNIER

TRADITIONAL FRENCH CRÊPES FLAMBÉES IN MANDARIN JUICE AND GRAND MARNIER.

LES PÂTISSERIES

ASSORTMENT OF DELICATE TRADITIONAL FRENCH PASTRIES.

LES FRUITS

A SELECTION OF FRESH SEASONAL FRUITS.