

CLARENCE



DISCOVER CLARENCE

Clarence is a unique, new way to enjoy French cuisine. Inspired by my 13 years of living and working in Asia, I set out to make French dishes lighter with Asian cooking methods.

As part of our concept, Clarence is segmented into four areas: Raw & Wine Bar, Sommelier Room, Main Dining Room and the Lounge. Overlooking the bright lights of Tai Kwun, Clarence offers a multitude of dining experiences for every taste and craving, while set in a cozy space.

If you're after a light meal, the Raw & Wine Bar serves refreshing raw seafood preparations, enriched through citrus marination. Each dish is complemented with a wine pairing that can only be found here.

For something completely different, try Yakifrenchy - classic French recipes such as Duck Confit and Burgundy Snails, presented on skewers Yakitori style.

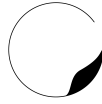
Paying homage to local dining culture where friends and family gather over shared plates, the menu also showcases a range of French fish and meat cooked on the bone and served whole.

Clarence offers a dynamic experience and I hope you will love it.

Olivier Elzer
Founder of Clarence



Discover our menu through Clarence App



CLARENCE

RAW & WINE BAR

Crafted with ingredients from the French sea, marinated with citrus and smoked. Ask our sommelier for a wine pairing.



Black Prawns / Tonka Bean / Lemon Peel

黑虎蝦 / 零陵香豆 / 檸檬醬汁

238

Smoked Trout / Crunchy Vegetable Salad / Clarence Dressing / Crispy Shallot

煙燻鱒魚 / 蔬菜沙律 / Clarence醬汁 / 脆乾蔥

258



Caviar Box / Perseus No.2 / Carabineros / Lemon

Perseus No.2 魚子醬盒 / 紅蝦 / 檸檬

428

Hanger Steak Beef Tartare / Perseus No.3 / Butter Lettuce/ Crispy Baguette

牛腹肉韃靼 / Perseus No.3 魚子醬 / 奶油生菜 / 脆法包

458

Tuna / Avocado / Shallot Dressing

吞拿魚 / 牛油果醬 / 乾蔥醬汁

188

French Smoked Mackerel / Mustard / Black Ink Sauce

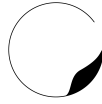
法式煙鯖魚 / 芥末 / 黑墨汁

188



Signature Dish

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



CLARENCE

YAKIFRENCHY

Well-loved French Classics with a Clarence twist, presented on skewers and cooked on the robata grill.

VEGGIE

Burgundy Toast / Comté

勃艮第多士 / 康堤芝士

45

Raclette / Potato

Raclette 芝士 / 薯仔

52

French Panisse / Tomato Caviar

炸鷹嘴豆 / 蕃茄醬

52

FISH

Baby Squid / Special Spices / Shallot

魷魚 / 香料 / 乾蔥

58

Salmon Poljanski / Gribiche Sauce

三文魚 / Gribiche 醬汁

52

Chilean Sea Bass / Caramel Tomato Sauce

智利海鱸魚 / 焦糖醬汁

72

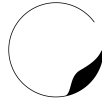
Scallops / Bayonne Ham / Garlic

日本帶子 / 帕爾瑪火腿 / 蒜油

78

 **Signature Dish**

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CLARENCE

YAKIFRENCHY

Well-loved French Classics with a Clarence twist, presented on skewers and cooked on the robata grill.

MEAT

Duck Confit / Lemon Sauce

油浸鴨肉 / 檸檬醬汁

68

Pork Belly / Garlic

豬腩 / 香蒜

59



Veal Head / Wasabi

牛仔頸肉 / 芥末醬

88

Duck Foie Gras / Caramel Spices

香煎鴨肝 / 焦糖醬汁

98

CHEESE

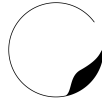
Speck Ham / Reblochon

阿爾薩斯火腿 / 勒布洛雄芝士

68



Signature Dish



CLARENCE

FISH COOKED ON THE BONE

**A range of French fish cooked whole
with Asian methods such as steaming or teppanyaki in true local sharing style.**



Skate Wing / Teppan / Brown Butter / Spices

魔鬼魚 / 鐵板 / 奶油 / 焦化

400g / 698 1Kg / 1488

Whole Frog Leg / Charcoal / Shallot / Spices

法國田雞腿 / 炭燒 / 乾蔥 / 香料

558

Chilean Sea Bass / Charcoal / Basil / Tomato / Avocado

智利海鱸魚 / 炭燒 / 羅勒 / 蕃茄 / 牛油果

788

Roasted Langoustine / Paella Risotto / Masala

小龍蝦 / 海鮮燴飯 / Masala

498

Don't leave the sauce on the plate, have some...

Classic Crispy Baguette / Butter

長法包 / 牛油

58

Sourdough / Salted Butter

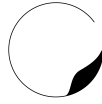
酸種麵包 / 鹽牛油

80



Signature Dish

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CLARENCE

MEAT COOKED ON THE BONE

Specialty meats charcoal grilled for a touch of smoke,
opt for apple wood or lychee wood for a fruity finish.

 **Brittany Pork Rack / Charcoal / Butter, Thyme, Rosemary**
豬架 / 炭燒 / 牛油, 百里香, 迷迭香
300g / 488

Quail Cooked Flat / Spices / Maître d'Hôtel Butter
鵪鶉 / 香料 / 香草牛油
528

Veal Tongue / Charcoal / Spicy Tomato Sauce
小牛舌 / 炭燒 / 辣蕃茄醬汁
500g / 688

Ribeye / Charcoal / Red Wine / Shallots
肉眼扒 / 炭燒 / 紅酒 / 紅蔥
350g / 738

Lamb Shoulder Confit / Charcoal / Spices
慢煮羊肩 / 炭燒 / 香料
1.2KG / 888

 **Yellow Chicken Cooked Flat / Crispy Potato / Chicken Juice**
黃油雞 / 脆薯 / 雞汁
1.2Kg / 688

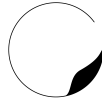
Don't leave the sauce on the plate, have some...

Classic Crispy Baguette / Butter
長法包 / 牛油
58

Sourdough / Salted Butter
酸種麵包 / 鹽牛油
80

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CLARENCE

SIDES

Endives Salad / Comté Cheese / Mustard / Lemon

苦白菜沙律 / 康堤芝士 / 芥末醬汁

90

Butter Lettuce / Truffle Dressing / Lardons

奶油生菜 / 松露醬汁 / 豬腩

98

French Bean Salad / Foie Gras / Truffle Dressing / Hazelnut

法邊豆 / 鴨肝 / 松露醬汁 / 榛子

218

Charcoal Burnt Mash Potato

炭香薯蓉

90

Garlic Confit / Spices

慢煮蒜頭 / 香料

90

Snow Pea / Garlic Parsley

荷蘭豆 / 香草汁

88

King Oyster Mushroom / Special Herbs

杏鮑菇 / 香料

98

Zucchini Trompette / Rocket / Spices

喇叭瓜 / 火箭菜 / 香料

98

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CLARENCE

CHEESE
(Frères Marchand)

Comté Cheese 24 Months / Baguette / Honey

康堤芝士 / 法包 / 蜜糖

178

Hot Camembert / Baguette / Honey

熱溶金文不 / 法包 / 蜜糖

148

CHARCUTERIE

Saucisson / Parmesan / Truffle

熏肉 / 帕瑪森 / 松露

188



CLARENCE

DESSERT

Hot Chocolate Moelleux / Ice Cream (Preparation Time 15mins)

朱古力心太軟 / 雪糕

148

Classic Apricot Clafoutis

傳統杏脯派

For 2 - 188



Croffle / Isigny Cream / Ice Cream

牛角酥窩夫 / 雪糕

Apple Cinnamon- 128

Salted Caramel- 128

Nutella Banana - 138

Poached Fresh Peach / Whipped Cream / Normandy Milk Ice Cream

水煮鮮桃 / 忌廉 / 牛奶雪糕

188

Lychee / Rose Petals / Raspberry Sorbet

荔枝 / 玫瑰嗜利 / 覆盆子雪葩

138

CHOCOLATE BAR

Raspberry / Hazelnut / Pistachio

覆盆子 / 榛子 / 開心果

3 for 88