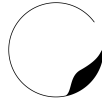


CLARENCE



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 Frog Legs, 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



CLARENCE

RAW & WINE BAR

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**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

**Arctic Char Gravelax / Pink Lemon / Dill Emulsion**

紅點鮭魚 / 粉紅檸檬 / 蒔蘿醬

268

**Lobster / Thick Cream / Perseus No 3 Superior Oscietra**

龍蝦他他 / Perseus No 3 魚子醬

398

**Smoked Swordfish / Avocado Wasabi / Garlic Oil**

煙燻劍魚 / 牛油果醬 / 蒜油

238

**Cooked Octopus / Uni Foam / Fresh Tomato / Lime**

慢煮八爪魚 / 海膽泡沫 / 蕃茄 / 青檸

288

**Sea Snails Cooked à la minute / Garlic Parsley**

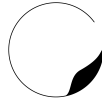
海螺 / 香草醬汁

138

**Prawn Jelly / Avocado / Cocktail Sauce**

蝦啫喱 / 牛油果 / 雞尾酒汁

198



CLARENCE

YAKIFRENCHY

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

VEGGIE

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**Ratte Potato Confit / Thick Cream**

慢煮法國薯仔 / 香草忌廉

42

**Ratatouille / Pesto**

普羅旺斯 / 香草醬

52

**Eggplant / Escabeche**

茄子 / 法式醃料

62

FISH

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**Burgundy Snails / Garlic Parsley**

勃良田螺 / 蒜香牛油

58

**Frog Legs / Pastis / Tomato**

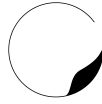
法國田雞腿 / 茴香蕃茄牛油

68

**Scallops / Bayonne Ham / Garlic**

日本帶子 / 帕爾瑪火腿 / 蒜油

78



CLARENCE

YAKIFRENCHY

---

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

MEAT

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**Duck Confit / Garlic**

油浸鴨肉 / 蒜香蛋黃醬

68

**Marinated Lamb Rack / Spices**

法式羊扒 / 香料

88

**Veal Head / Wasabi**

牛仔頸肉 / 芥末醬

88

CHEESE

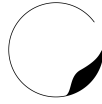
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**Speck Ham / Reblochon Truffle**

阿爾薩斯火腿 / 勒布洛雄芝士

68

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



CLARENCE

**FISH COOKED ON THE BONE**

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**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

**Whole Maine Lobster / Charcoal / Rosemary**

龍蝦, 炭燒 / 露絲瑪莉

500g / 788

**Silver Pomfret / Steam / Champagne**

鱈魚, 蒸煮 / 香檳

500g / 488

**Scorpion Fish / Charcoal / Bell Pepper Vierge Cherry Vinegar**

蝎子魚, 炭燒 / 甜椒醋

600g / 888

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

**Classic Crispy Baguette / Butter**

長法包 / 牛油

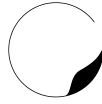
58

**French Soft Bread / Pesto Emulsion**

佛卡夏麵包 / 香草醬

68

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



CLARENCE

MEAT COOKED ON THE BONE

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

**Brittany Pork Rack, Charcoal / Devil Sauce**

豬架, 炭燒 / 魔鬼汁

300g / 488

**Black Pork Bigorre Rack, Charcoal / Devil Sauce**

比戈爾豬架, 炭燒 / 魔鬼汁

500g / 888

**Baby Lamb Rump, Charcoal / Piment d' Espelette**

法式羊臀肉, 炭燒 / 埃斯普莱特胡椒

500g / 888

**Challans Duck Breast, Charcoal / Caramel Spices**

法國鴨胸, 炭燒 / 焦糖醬汁

400g / 688

**Flap Meat M8 Wagyu, Charcoal / Devil Sauce**

M8和牛貝肉, 炭燒 / 魔鬼汁

350g / 588

**Short Rib M9 Wagyu, Charcoal / Chilli Sauce**

和牛牛仔骨, 炭燒 / 秘製醬汁

700g / 888

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

**Classic Crispy Baguette / Butter**

長法包 / 牛油

58

**French Soft Bread / Pesto Emulsion**

佛卡夏麵包 / 香草醬

68

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



CLARENCE

SIDES

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**Endives Salad / Comté Cheese / Mustard / Lemon**

苦白菜沙律 / 康堤芝士 / 芥末醬汁

90

**Green Salad / House Dressing**

時令沙律菜 / 法式沙律醬

90

**Charcoal Burn Mash Potato**

炭香薯蓉

90

**Garlic Confit / Spices**

慢煮蒜頭 / 香料

90

**Green Asparagus / Charcoal / Spices**

炭燒露筍 / 香料

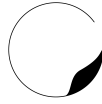
108

**Baby Artichoke a la Barigoule**

法式煮朝鮮薊

120





CLARENCE

CHEESE

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**Comté Cheese 18 Months / Baguette / Honey**

Comté 芝士 / 法包 / 蜜糖

288

**Hot Camembert Selection / Baguette / Honey**

熱溶金文不 / 法包 / 蜜糖

DEG 148

CARTE 278

DESSERT

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**Coffee Passion 'Herlina'**

咖啡熱情

118

**Croffle / Isigny Cream / Ice Cream**

牛角酥窩夫 / 雪糕

Apple Cinnamon - 128

Salty Caramel - 128

Nutella Banana - 138

**Fresh Berries / Whipped Cream / Coulis / Normandie Milk Ice Cream**

什草莓 / 忌廉 / 牛奶雪糕

For 2 - 130

**Lychee / Rose Petals / Petit Suisse Ice Cream**

荔枝 / 玫瑰嗜利 / 小瑞士雪糕

138