



CLARENCE

WEEKEND LUNCH

STARTER

Hanger Steak Beef Tartare / Butter Lettuce / Crispy Baguette
牛腹肉韃靼 / 奶油生菜 / 脆法包

OR

Smoked Seabream / Pickled Turnip / French Yuzu
自家製煙燻海鯛魚 / 醃漬蕪青 / 法國柚子

OR

Tuna / Avocado / Shallot Dressing
吞拿魚 / 牛油果醬 / 乾蔥醬汁

OR

Chicken Breast / Romaine Lettuce / Cherry Tomato
雞胸 / 羅馬生菜 / 車厘茄

OR

Ardèche Chestnut Soup / Bacon Foam
阿爾代什栗子湯 / 煙肉泡沫

YAKIFRENCHY

Scallops / Bayonne Ham / Garlic
日本帶子 / 帕爾瑪火腿 / 蒜油

&

Pork Belly / Garlic
豬腩 / 香蒜

OR

XXL Yakifrenchy Squid / Spices / Capers (+\$128)
特大魷魚 / 香料 / 水瓜柳

MAIN COURSE

Dover Sole / Steamed Potato / Tartare Sauce
龍利魚 / 薯仔 / 他他醬汁

OR

Skate Wing / Teppan / Brown Butter / Spices - Garlic Confit / Spices
魔鬼魚 / 鐵板 / 奶油 / 焦化 / 香料 - 慢煮蒜頭 / 香料

OR

Ravioles du Royans / Truffle Cream / Comté
法式小雲吞 / 松露忌廉汁 / 康堤芝士

OR

Onion Soup / Cheese / Pasta
洋蔥湯 / 芝士 / 長通粉

OR

Beef Tenderloin / Charcoal / Pepper Sauce / Charcoal Burnt Mash Potato
牛柳 / 炭燒 / 黑椒醬汁 / 炭香薯蓉


OR

Whole Yellow Chicken Cooked Flat / Crispy Potato / Chicken Juice (For 2 people, +\$288)
黃油雞 / 脆薯 / 雞汁 (兩位用, +\$288)

DESSERT / CHEESE

Hot Camembert / Baguette / Honey (+\$38)
熱溶金文不 / 法包 / 蜜糖

OR

 Lychee / Rose Petals / Raspberry Sorbet
荔枝 / 玫瑰嗜利 / 覆盆子雪葩

OR

Croffle / Salted Caramel / Milk Ice Cream
牛角酥窩夫 / 雪糕

OR

Hot Chocolate Moelleux / Milk Ice Cream (For sharing / Preparation Time 15mins)
朱古力心太軟 / 雪糕

3 Course Weekend Lunch Menu \$498/PERSON

4 Course Menu \$598/PERSON

4 or 5 Glass Discovering Loire Valley Wine Pairing \$490 / \$590

3 Glass Sommelier Experience Wine Pairing \$690

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