



CLARENCE

CLARENCE LUNCH

STARTER

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 / Seaweed / Garlic
日本帶子 / 紫菜 / 蒜油

&

Pork Belly / Garlic
豬腩 / 香蒜

MAIN COURSE

Scorpion Fish / Charcoal / Bell Pepper Vierge Cherry Vinegar
蠍子魚 / 炭燒 / 甜椒醋

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

Veal Shoulder Cooked Like "Blanquette" / Pilaf Rice Foam
法式燉小牛臉肉 / 燴飯泡沫

OR

Sirloin / Charcoal / Ratatouille / Maître d'hôtel Butter (+\$78)

西冷扒 / 炭燒 / 普羅旺斯雜菜 / 香草牛油

DESSERT / CHEESE

Hot Camembert / Baguette / Honey (+\$38)

熱溶金文不 / 法包 / 蜜糖

OR

Crispy Roasted Apple / Puff Pastry / Normandy Milk Ice Cream

烤蘋果 / 酥皮 / 牛奶雪糕

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 Lunch Menu \$498/PERSON

4 Course Lunch Menu \$598/PERSON

3 or 4 Glass Wine Pairing \$388 / \$488

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