



BRUNCH MENU

\$528 per person

Choose 1 Appetizer per person

SERIOLE

Citrus marinated hamachi, dill oil

TARTARE DE BŒUF

Beef tenderloin tartare, miso mustard +88

LANGOUSTINE

Langoustine, avocado, celery, lettuce, cucumber, cocktail sauce +158

ŒUFS AU PLAT

Fried egg, Duculty ham, waffle potato

PATE EN CROUTE

Pork, poultry and foie gras, pâté en croute +88

TOMATES

Japanese fruit tomatoes, arugula, basil

SHARING MAINS

POULET JAUNE

The famous roasted chicken, Koshihikari rice (1/2 portion for 2)

COTE DE BŒUF

Black Angus charcoaled grilled bone in ribeye, Béarnaise sauce, French fries (Serves 4) add on +788

TURBOT

Charcoaled grill turbot, smoked Hollandaise sauce

DESSERTS

PÂTISSERIE

Home made pastry selection

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

**HUITRES**

Cadoret Perle Noire, special number 3 oysters

\$158 for 3

\$308 for 6

\$588 for 12

GRENOUILLES

Parsley garlic frog legs

\$188

CAVIAR

Chilled capellini, kombu, truffle, caviar

\$328

MOULES

Charcoal bouchot mussel, yuzukocho

\$188

PARISIENNE

Endive, lettuce, apple, walnut, Comté cheese

\$158

OMELETTE

Soufflée, Alpage gruyere cheese

\$208

LALA BOARD

Pâté en croute, foie gras, Duculty charcuterie selection

\$298

FROMAGE

Artisan cheese selection

\$258

FILET DE BŒUF

Angus beef tenderloin flambé, kampot pepper sauce

\$418

MACARONI

Macaroni gratin, black truffle

\$288

VOL AU VENT «LALA»

Sweetbread, morels, seasonal mushroom

\$418

COTE DE BŒUF

Black Angus charcoal grilled bone in ribeye, Béarnaise sauce

\$1,128

POMME DE TERRE

Crushed salted butter ratte potatoes

\$88

French fries

\$88

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BRUNCH DRINKS MENU

All drinks at \$98

WINE SELECTION

RED WINE

M. Chapoutier Bila-Haut, 2021

WHITE WINE

François Carillon Cap au Sud, 2021

ROSE WINE

Château Minuty Rose et Or, 2021

COCKTAILS SELECTION

SPRITZ

Lillet blanc served with Chandon and a dash of seltzer

MOJITO

White rum churned with fresh lime, sugar and mint

MAURESQUE

Pastis, orgeat and menthe-pastille served frozen

ESPRESSO MARTINI

Belvedere vodka shaken hard with coffee and coffee liqueur

MARY / SNAPPER

Belvedere/Tanqueray stirred with tomato, seasoning and spices

SPIRITS SELECTION

Belvedere

Tanqueray

Bulleit Bourbon

Flor de Caña

Johnnie Walker Black Label

DRAFT BEER

Suntory Premium Malt Beer

NON-ALCOHOLIC SELECTION

HOMEMADE HEALTHY SMOOTHIE

Weekly blend fresh fruit and cold pressed juices

BERRY GOOD BEETS

Raspberries, blackberries, blueberries, beetroot

FRESH FRUIT SLUSHY

Medley of fresh fruits and vegetables, served frozen

PUSSYFOOT

Mint, citrus and pomegranate shaken with OJ and egg yolk

BRUNCH FREE FLOW

+\$288 per person / 90 minutes

RUINART BLANC DE BLANC

FREE FLOW

+\$628 per person / 90 minutes

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