



SET LUNCH MENU

\$358 per person

APPETIZERS

TOMATES

Japanese fruit tomatoes, arugula, basil

SERIOLE

Citrus marinated hamachi, dill oil

PATE EN CROUTE

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

TARTARE DE BOEUF

Beef tenderloin tartare, miso mustard +88

SALADE

Endive, lettuce, apple, walnut, Comté

MAINS

PLAT DU JOUR

Dish of the day

JOUE DE BŒUF

Red wine braised wagyu beef cheek

TURBOT

Grilled Turbot filet, "Vierge" sauce

FILET DE BŒUF

Angus beef tenderloin, Béarnaise sauce+128

MACARONI

Macaroni gratin, black truffle

PÂTISSERIE or CHEESE SELECTION

Add on +78

Add on a glass of wine or a non-alcoholic beverage

Add on +78

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





A LA CARTE MENU

ENTREE

HUITRES

Cadoret Perle Noire, special number 3 oysters

\$158 for 3
\$308 for 6
\$588 for 12

SERIOLE

Citrus marinated hamachi, dill oil

\$158

LANGOUSTINE

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

\$288

TARTARE DE BOEUF

Beef tenderloin tartare, miso mustard

\$208

GRENOUILLES

Parsley garlic frog legs

\$188

CAVIAR

Chilled capellini, kombu, truffle, caviar

\$328

MOULES

Charcoaled bouchot mussel, yuzukocho

\$188

SALADES

TOMATES

Japanese fruit tomatoes, arugula, basil

\$138

PARISIENNE

Endive, lettuce, apple, walnut, Comté cheese

\$158

LANDAISE

Lettuce, French bean, foie gras, speck, truffle dressing

\$258

DELI

FOIE GRAS

Foie gras terrine, brioche

\$288

PATE EN CROUTE

Pork, poultry and foie gras, pâté en croute

\$218

LALA BOARD

Pâté en croute, foie gras, Duculty charcuterie selection

\$298

FROMAGE

Artisan cheese selection

\$258

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MAINS

FILET DE BŒUF Angus beef tenderloin flambé, kampot pepper sauce	\$418
JOUE DE BŒUF Red wine braised wagyu beef cheek	\$358
MACARONI Macaroni gratin, black truffle	\$288
VOL AU VENT «LALA» Sweetbread, morels, seasonal mushroom	\$418
TURBOT Charcoaled grill turbot, smoked Hollandaise sauce	\$418

SHARING

POULET JAUNE The famous roasted chicken (50-minute preparation)	\$788
COCHON Charcoal Cantal pork chop, "Paris-Hong Kong" sauce	\$658
COTE DE BŒUF Black Angus charcoaled grilled bone in ribeye, Béarnaise sauce	\$1,128

SIDES

POMME DE TERRE Crushed salted butter ratte potatoes	\$88
French fries	\$88
RIZ Koshihikari rice, pilaf	\$108
CHAMPIGNONS Grilled Maitake mushrooms	\$98
POIS GOURMAND Grilled snap peas	\$88

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