



SET LUNCH MENU

\$358 per person

APPETIZERS

TARTARE DE BOEUF

Beef tenderloin tartare, miso mustard +88

GRENOUILLES

Parsley garlic frog legs

PATE EN CROUTE

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

ENTRÉES DU JOUR

We serve 2 daily special appetizers, please ask your server

MAINS

JOUE DE BŒUF

Red wine braised wagyu beef cheek

FILET DE BŒUF

Angus beef tenderloin, Béarnaise sauce +128

POISSON

Grilled Fish, vierge sauce

PLATS DU JOUR

We serve 2 daily special mains, please ask your server

PÂTISSERIE or CHEESE SELECTION

Add on +78

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

Add on +78

NON

Choice of

Salted Raspberry & Chamomile or Toasted Cinnamon & Yuzu or Caramelized Pear & Kombu

BERRY GOOD BEETS

Raspberries, blackberries, blueberries & beetroot soda

DRAFT BEER

Suntory Premium Malts Beer

RED WINE

M. Chapoutier Bila-Haut, 2021

WHITE WINE

Christophe et Fils Petit Chablis, 2022

ROSE WINE

Château Minuty Rose et Or, 2021

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

\$178 for 3
\$328 for 6
\$628 for 12

TOMATES

Japanese fruit tomatoes, arugula, basil

\$158

PARISIENNE SALADE

Endive, lettuce, apple, walnut, Comté cheese

\$158

SAUCISSON LYONNAIS

Warmed "Duculty" sausage, ratte potato, cauliflower, smoked mustard dressing, fresh herbs

\$178

SERIOLE

Citrus marinated hamachi, dill oil

\$178

GRENOUILLES

Parsley garlic frog legs

\$188

MOULES

Charcoaled bouchot mussel, yuzukocho

\$188

SOUPE

Mushroom and chestnut velouté

\$188

PATE EN CROUTE

Pork, poultry and foie gras, pâté en croute

\$228

TARTARE DE BOEUF

Beef tenderloin tartare, miso mustard

\$228

LANGOUSTINE

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

\$288

FOIE GRAS

Foie gras terrine, brioche

\$288

CAVIAR

Chilled capellini, kombu, truffle, caviar

\$328

LALA BOARD

Duculty charcuterie selection, Paté en croute, foie gras
or

Duculty charcuterie selection, Artisan cheese selection

\$328

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MAINS

MAIGRE	\$418
Grilled Atlantic meagre, vierge sauce	
SAINT JACQUES	\$388
Hokkaido scallop ravioli, basil ginger butter	
VOL AU VENT «LALA »	\$438
Sweetbread and blue lobster, yellow wine sauce	
JOUE DE BŒUF	\$358
Red wine braised wagyu beef cheek	
FILET DE BŒUF	\$438
Angus beef tenderloin flambé, kampot pepper sauce	
MACARONI	\$298
Macaroni gratin, black truffle	
ENDIVE	\$258
Braised endive, miso, orange	

SHARING

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

SIDES

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

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