



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

PATE EN CROUTE

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

TOMATES

Japanese fruit tomatoes, arugula, basil

ŒUFS AU PLAT

Fried egg, Duculty ham, waffle potato

SOUP

Mushroom and chestnut velouté

ŒUFS BROUILLES

Smoked Trout, scramble egg

SHARING MAINS

POULET JAUNE

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

TURBOT

Charcoal grill turbot, smoked Hollandaise sauce, crushed salted butter ratte potatoes

COCHON

Charcoal Cantal pork chop, "Paris-Hong Kong" sauce, Koshihikari rice add on +258

COTE DE BŒUF

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

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

\$178 for 3

\$328 for 6

\$628 for 12

GRENOUILLES

Parsley garlic frog legs

\$188

CAVIAR

Chilled capellini, kombu, truffle, caviar

\$328

MOULES

Charcoal-baked bouchot mussel, yuzukocho

\$188

PARISIENNE SALADE

Endive, lettuce, apple, walnut, Comté cheese

\$158

OMELETTE

Soufflée, Alpage gruyère cheese

\$208

LALA BOARD

Duculty charcuterie selection, Paté en croûte, foie gras

or

Duculty charcuterie selection, Artisan cheese selection

\$328

LANGOUSTINE

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

\$288

VOL AU VENT «LALA»

Sweetbread and blue lobster, yellow wine sauce

\$438

MACARONI

Macaroni gratin, black truffle

\$288

SAUCISSON LYONNAIS

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

\$178

JOUE DE BŒUF

Red wine braised wagyu beef cheek

\$358

FILET DE BŒUF

Angus beef tenderloin flambé, kampot pepper sauce

\$438

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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

SCARLET SPRITZ

Lillet blanc, strawberries & rhubarb served long and fizzy

MOJITO

Flor de Caña churned with fresh lime, sugar and mint

NEGRONI

Tanqueray stirred with Campari and sweet vermouth

ESPRESSO MARTINI

Belvedere shaken hard with fresh coffee and Mr. Black

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

NON

Choice of

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

HOMEMADE HEALTHY SMOOTHIE

Weekly blend fresh fruit and cold pressed juices

BERRY GOOD BEETS

Raspberries, blackberries, blueberries, beetroot

BRUNCH FREE FLOW

+\$288 per person / 90 minutes

RUINART BLANC DE BLANC

FREE FLOW

+\$628 per person / 90 minutes

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