

BACCHUS

4-course Lunch Menu

24-Month Comté Gougère

Perfect to Start and to Share

Our Signature Dry Aged Cold Cut Platter to Share

Duck Magret, Wagyu Beef Tongue, Iberico Chorizo and Morteaux Pork
Sausage
(add \$168)

Appetizer

(Select One)

Tuna Tataki & Romesco Sauce

Carrots Pickles, Cress Salad

Or

Baby Gem Salad & Grilled Cajun Chicken

Cherry Tomato, White Mushrooms, Croutons, Comte

Or

Saucisson en Brioche & Porto Caramel Sauce

Mâche Salad, Red Onions Pickles
(add an extra \$68 for Black Truffle)

Warm Appetizer

Safran Risotto & 60 Month Iberico Ham

Main Course

(Select One)

Grilled Squid & Spicy Red Wine Vinegar

Garlic Chips, Ratte Potato, Broccolini

Or

Artichoke-Ricotta Ravioli & Homardine Sauce

Spinach, Lobster Meat

Or

Veal Blanquette & Pilaf Rice

Pearl Onions, Baby Carrot
(add an extra \$68 for Black Truffle)

Cheese / Dessert

(Select One)

Old Mimolette 12 Months and Comte 32 Months

Mix Green Salad and quince Jam

Or

Floating Island & Rose Crème Anglaise

HK\$498 per person

All prices are subject to 10% Service Charge.

