

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)

Atlantic Salmon

Mango, Avocado, Red Onions Pickles
Or

Veal Tartare

Pearl Onions, Rice Crispy, Avruga Caviar
Or

Duck Foie Gras Mi-Cuit

Flaxseed Bread, Francis Miot Figs Chutney
Add an extra \$88

Warm Appetizer

Safran Risotto & Iberico Ham 60 Month

Main Course

(Select One)

White Cod Fish

Leeks, Baby Spinach, White Miso
Or

Angel Hair Pasta

Diamond Clams, Nagoya Scallops
Or

Beef Tenderloin

Ratte Mash Potato, Purple Cauliflower, Morels Sauce
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

Roasted Pineapple

Sorbet, Sea Salt Caramel Sauce

HK\$498 per person

All prices are subject to 10% Service Charge.

