



NORMANDY BOUCHOT MUSSELS MANIA

Normandy mussels cultivated bouchot method. Because the mussels are on stakes and submerged in tidal water, they develop very strong muscles in order to keep their shells closed. The mussels have briny, sweet flavor, a melt-in-the-mouth quality and the flesh is creamy to yellow with silky texture.

CLASSIC MARINIÈRE

White wine, shallots, parsley, Bordier butter

285

AU SAFRAN

Aromatic saffron broth, fennel, tomato, Pernod, olive oil

285

TOMATE ET AU CHORIZO

Hearty tomato broth, Spanish chorizo, espelette pepper, garlic, parsley

285

À LA CRÈME

White wine, shallots, bay leaf, garlic, cream

285

 Contains Alcohol

We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system. Please advise our associates if you have any food allergies or special dietary requirements. All prices are in HK\$ and subject to 10% service charge. The Additional 1% in your bill supports local charity Zero Foodprint Asia to help regional farmers shift to more climate friendly practices.