



SALADES

CAESAR SALAD	\$88
<i>romaine salad, anchovies, parmesan in chives dressing w/ croutons & bacon [add marinated salmon or prawn or chicken + \$30]</i>	
QUINOA SALAD	\$108
<i>w/ bell pepper, coriander, mint in chili lime dressing</i>	
NICOISE SALAD	\$128
<i>w/ tomatoes, boiled egg, red bell pepper, celery, red radish, olives, anchovies, tuna oil & lemon dressing</i>	
GREEN ASPARAGUS SALAD	\$138
<i>w/ asparagus mousse, poached egg, cherry tomatoes, lardon, Parmesan & balsamic dressing</i>	
WARM SAINT-MARCELLIN CHEESE SALAD	\$138
<i>w/ Serrano ham, pine nuts, button mushrooms & honey dressing</i>	

STARTER

BURGUNDY SNAILS (6PCS)	\$88
<i>w/ garlic & parsley butter sauce</i>	
GREEN PEA SOUP WITH SMOKED EEL	\$98
BEEF CARPACCIO	\$118
<i>w/ button mushrooms, pesto, capers, red radish, arugula, Parmesan flakes & lemon juice</i>	
MARINATED SALMON	\$118
<i>w/ dill sour cream & toasts</i>	
SEA BASS CARPACCIO	\$128
<i>w/ salmon eggs, coriander & sour cream</i>	
TUNA TARTARE	\$138
<i>w/ tomatoes, coriander, soya sauce, lemon juice & olive oil</i>	
BURRATA CHEESE	\$158
<i>w/ tomatoes, pesto & balsamic vinegar</i>	
HOMEMADE FOIE GRAS TERRINE	\$188
<i>w/ seasonal chutney & toasts</i>	
BEEF TARTARE	\$108(90g)/\$198(180g)
<i>w/ frites maison & green salad</i>	

PASTAS

TRUFFLE RAVIOLES	\$128(120g)/\$198(180g)
<i>w/Comté cheese & truffle cream</i>	
HOMEMADE GNOCCHI	\$148
<i>w/ tomatoes, basil & olive sauce</i>	
MOREL MUSHROOMS RISOTTO	\$158
CHEF'S PASTA	SEASONAL PRICE

(Please note Vegetarians can be accommodated from the "A la Carte" dishes)

All Prices are subject to discretional 10% service charge

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POISSONS ET VIANDES

CLAMS MARINIÈRE	\$158
<i>w/ Chorizo, shallots, white wine, chives & fries</i>	
SAINT-GERMAIN BURGER	\$168
<i>w/ onions, lettuce, tomatoes, cheese, bacon & cocktail sauce</i>	
SEA BASS AIOLI	\$188
<i>w/ steamed vegetables, boiled egg, anchovies & aioli sauce</i>	
DUCK LEG CONFIT	\$ 188
<i>w/ salaraise potatoes in onions, lardon & duck fat</i>	
CHICKEN MARENGO	\$198
<i>stew w/ lardon, mushrooms, tarragon & Cognac, served w/ mashed potato</i>	
ROASTED LAMB FILLET IN FILO CRUST	\$198
<i>w/ vegetable cakes & lamb jus</i>	
TUNA “À LA PLANCHA”	\$238
<i>w/ stuffed tomato & risotto croquette</i>	
SCALLOPS “À LA PLANCHA”	\$248
<i>w/ artichokes barigoule - carrots, onions & bacon</i>	
BEEF TENDERLOIN	\$288
<i>w/ home-made gnocchi in creamy parmesan sauce</i>	

DESSERTS ET FROMAGES

CHEESE PLATTER (5 REFINED CHEESE)	\$188
<i>w/ Camembert, 18 months Comté, goat cheese, Fourme d'Ambert, Tomme</i>	
VANILLA CRÈME BRÛLÉE	\$68
ICED CHOCOLATE CRAQUELIN	\$68
<i>w/ coffee sauce & orange tuile</i>	
CHOCOLATE MOUSSE	\$78
<i>w/ mini macaron</i>	
TRADITIONAL APPLE TART	\$88
<i>w/ vanilla ice cream</i>	
COLONEL	\$88
<i>Vodka shot w/ lemon sorbet</i>	
RASPBERRY GRATIN	\$98
<i>pastry cream mixed with Italian meringue, served w/ red fruit coulis & vanilla ice cream</i>	

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