



ENTRÉES FROIDES

CAESAR SALAD	\$88
<i>romaine salad in anchovies, parmesan in chives dressing w/ croutons & bacon</i>	
<i>[Marinated Salmon + \$20]</i>	
HEALTHY QUINOA SALAD	\$108
<i>w/ bell pepper, coriander, mint in chili lime dressing</i>	
MARINATED SALMON	\$108
<i>w/ dill sour cream & toasts</i>	
BEEF TARTARE	\$108 (90g) / \$198 (180g)
<i>w/ French fries & green salad</i>	
BEEF CARPACCIO	\$118
<i>w/ pesto, rocket leaves, capers & Parmesan cheese</i>	
FRESH GOAT CHEESE, OLIVE & SUN-DRIED TOMATO TERRINE	\$118
<i>w/ mixed salad & pine nuts in walnut pesto dressing</i>	
NIÇOISE SALAD	\$128
<i>w/ tuna, boiled egg, anchovies, bell pepper, red radish, tomatoes, black olives & lemon dressing</i>	
SEA BASS CARPACCIO	\$128
<i>w/ salmon eggs, coriander & sour cream</i>	
BURRATA CHEESE	\$158
<i>w/ tomatoes, pesto & balsamic vinegar</i>	
HOMEMADE FOIE GRAS TERRINE	\$178
<i>w/ seasonal chutney & toasts</i>	
COLD CUT MEAT PLATTER	\$198

ENTRÉES CHAUDES

SOUP OF THE WEEK	\$78
BURGUNDY SNAILS (6)	\$88
<i>w/ garlic & parsley butter sauce</i>	
FISH SOUP	\$98
<i>w/ rouille, croutons & Emmental cheese</i>	

PASTAS

CHANTERELLE MUSHROOMS TAGLIATELLE	\$148
<i>w/ cherry tomatoes, baby spinach in beef jus</i>	
PRAWN & SAFFRON RISOTTO	\$158
<i>w/ Bisque</i>	
TRUFFLE RAVIOLES	\$118 (120g) / \$168 (160g)
<i>w/ Comté cheese & truffle cream</i>	

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

All Prices are subject to discretionary 10% service charge

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POISSONS ET VIANDES

SEAFOOD MARMITE IN FISH SOUP	\$198
<i>(Prawn, Sea bass, Red Mullet, John Dory)</i>	
<i>w/ saffron potatoes, fennel, spring onions, croutons & rouille</i>	
ROASTED SEA BASS	\$188
<i>w/ fava beans, celeriac purée, lemon & rosemary emulsion</i>	
TUNA "À LA PLANCHA"	\$168
<i>w/ ratatouille</i>	
ROASTED ATLANTIC COD	\$198
<i>w/ steamed vegetables & saffron sauce</i>	
SAINT-GERMAIN BURGER	\$168
<i>w/ onions, lettuce, tomatoes, cheese, bacon & cocktail sauce</i>	
SEARED LAMB CUTLETS	\$198
<i>w/ thyme, mustard bread crumble, roasted potatoes, seasonal vegetables & hummus</i>	
ROASTED DUCKLING	\$198
<i>w/ carrot & ginger purée, sautéed Thai asparagus, sweet & sour duck sauce</i>	
ROASTED BLACK CHICKEN BREAST "FROM CHALON, FRANCE"	\$198
<i>w/ artichoke & bacon stuffed cannelloni</i>	
BEEF TENDERLOIN	\$288
<i>w/ caramelised shallots, mashed potatoes & black olives in beef sauce</i>	

DESSERTS ET FROMAGES

CHEESE PLATTER (5)	\$188
<i>Selection of refined French cheeses</i>	
VANILLA CRÈME BRÛLÉE	\$68
HOMEMADE ICED NOUGAT	\$68
<i>w/ confit fruits, caramelised almonds & red coulis</i>	
FLOATING ISLAND	\$68
<i>w/ custard</i>	
CHOCOLATE MOUSSE	\$78
<i>w/ mini macarons</i>	
HOMEMADE RASBERRY CAKE	\$88
<i>w/ Génoise, mousseline cream, Grand Marnier & coulis</i>	
TRADITIONAL APPLE TART	\$88
<i>w/ vanilla ice cream</i>	
COLONEL	\$88
<i>vodka shot w/ lemon sorbet</i>	

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