

BÂTARD

In creating this new restaurant Bâtard, we wanted to establish a space where wine enthusiasts could come and enjoy the finest wines of the world with dishes specially crafted to enhance the wine drinking experience. So, we teamed up with the dining expertise of Chef Peter Teo and the team from Bistro du Vin to produce a menu of simple, uncomplicated but flavourful dishes that are just what we want when we drink fine Burgundy, Bordeaux, Champagne, Riesling, Barbaresco, Hermitage, and the other many wonderful wines of the world. For us, that means dishes that aren't too fussy and complement rather than detract from the wine. We source the world's best fresh ingredients, prepare them thoughtfully with care, and let the magic happen between plate and glass.

Starters

- 52-Month Iberian Ham
380
- House-made Duck Rillettes on Toast
160
- Ratatouille, Japanese Tomatoes, Fennel Pollen
200
- Danish Langoustine in Brick Pocket, Basil
240
- Baby Squids a la Plancha
160
- Charred Obsidian Prawns from New Caledonia
180
- Scallop Rouelle, Maine Lobster, Kristal Caviar
120
- Alaskan King Crab 'Popcorn', Pepper Coulis
320
- Cold Angel Hair, Kristal Caviar, Kombu
380

Mains

- Forest Mushrooms on a Filo Pastry, Eggplant
240
- Grilled Maine Lobster, Spaghetti
280
- Crispy Skin Suckling Pig, Apples, Poultry Jus
320
- Charred Wagyu Bavette M9+ from Mayura Station, Fries, Béarnaise
320

Bigger Plates

- Brittany Dover Sole Meunière - Serves 2
900
- Charred Kinmedai, Spinach, Extra Virgin Olive Oil - Serves 2
700
- Bâtard's Signature Roast Chicken, Pilaf Rice - Serves 2-4
790
- Charred Wagyu Ribeye M8 from Mayura Station - Serves 2-4
1,800

Sides 90 EACH

Fries | Fennel Salad | Sautéed Maitake Mushrooms | Roasted Green Asparagus

Fromage and Desserts

- Selection of Farm Cheeses from Antoine Zaruba, The Cheese House
120
- Orange Soufflé, Vanilla Ice-cream
120
- Fresh Baked Madeleines, Chocolate Mousse
120
- Apple Tart, Crushed Dragée
120

Please inform us in advance of any allergy | Price in HKD | 10% service charge