

BÂTARD

Dinner

Starters

52-Month Iberian Ham

380

Kampachi, Seaweed, Oscietre Caviar

400

Cold Angel Hair, Kristal Caviar, Kombu

390

Beef Tartare Cannelloni

190

Iberico Pork Sando

190

Parmesan Soufflé, Jerusalem Artichoke, Autumn Truffle

290

Porcini, Coffee, Sabayon

310

Japanese Fruit Tomato Tart with Fennel Pollen and Burrata

280

Hokkaido Scallop, Vin Jaune, Trout Roe

350

Carabinero, Raviolo, Crustacean Sauce

350

Mains

Grilled Threadfin, Fennel, Sauce Vierge

450

Kinmedai, Bone Jus, Flower Clam - Serves 2

800

Bâtard's Signature Roast Chicken, Warm pilaf Rice - Serves 2-4

880

Limousin Côte de Veau, Girolles, Mustard Jus - Serves 2-3

1,500

Bichotan Grilled 2GR Striploin Wagyu M7, Potato Mille Feuille,

Bordelaise Sauce - Serves 2-4

1,800

Sides

Fries 90 / Charcoal Grilled Maitake 90 / Girolle 110

Fromage and Desserts

Selection of Farm Cheeses from Antoine Zaruba, The Cheese House

280

Apple Tart serve with Homemade Vanilla Ice Cream

(Preparation time 30 minutes is Required)

150

72% Dark Chocolate Tart

150

Pâte à choux, Hazelnut, Cherry

150

Fresh Baked Madeleines

120

All menu items are subject to change according to seasonality and availability
Please inform us in advance of any allergy | Price in HKD | 10% service charge