

BÂTARD

20th April, 2022

Dinner

Starters

52-Month Iberian Ham

380

Hokkigai, Spring Peas, Ham Broth

160

Beef Tartare Cannelloni

190

Cold Angel Hair, Kristal Caviar, Kombu

390

Japanese Fruit Tomato Tart with Fennel Pollen and Burrata

280

Les Landes White Asparagus, Cured Egg Yolk, Clam Sauce

300

Morel Farci, Buckwheat, Madiera Sauce

280

Mains

Skate Grenobloise

220

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

(Pre order is Required)

880

Pyrenees Lamb Saddle, Maitake, Natural Jus - Serves 2

980

Bichotan Grilled 2GR Striploin Wagyu M5, Potato Mille Feuille,

Bordelaise Sauce - Serves 2-4

1,800

Sides

Fries | Sautéed Mushrooms

90 EACH

Fromage and Desserts

Selection of Farm Cheeses from Antoine Zaruba, The Cheese House

220

Baba Au Rhum

Agrumes Mélange and Rum Gelée served with Vanilla Chantilly

180

Neapolitan Lemon Tart with Lemon Marmalade and Fresh Basil Fudge

180

Chestnut Saint Honoré

(Preparation time 30 minutes is Required)

200

Apple Tart serve with Homemade Vanilla Ice Cream

(Preparation time 30 minutes is Required)

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