

# BÂTARD

## *Dinner*

### *Starter*

52-Month Iberian Ham

380

Oyster with Ginger, Kombu Vinaigrette

80

Trout Roe Tartlets

180

Beef Tartare Cannelloni

190

Cold Angel Hair, Kristal Caviar, Kombu

390

Biscuit de Brochet

180

Japanese Fruit Tomato Tart, Fennel Pollen, Burrata

280

### *Mains*

Roasted Quail, Maitake Mushroom, Madeira

480

Bâtard's Signature Roast Chicken, warm Pilaf Rice - Serves 2-4

*(Pre order is Required)*

880

Roasted Wagyu Ribeye M9 from Mayura Station - Serves 2-4

1,800

### *Sides 90 EACH*

Grilled French Beans

### *Fromage and Desserts*

Selection of Farm Cheeses from Antoine Zaruba, The Cheese House

120

Fresh Baked Madeleines

120

Apple Tart, Homemade Vanilla Ice Cream

*(Preparation time 30 minutes is Required)*

150

Lemon Tart

135

6 courses Chef's menu \$1188

For more details, please check with our staff.

25<sup>th</sup> July, 2021

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