

# BÂTARD

## *Dinner*

### *Starters*

52-Month Iberian Ham

380

Beef Tartare Cannelloni

190

Kyushu Island Cherry Tomato, Pimiento, Basil Sorbet

280

Fatty Tuna, Bafun Uni, Mikan Vinaigrette

400

Cold Angel Hair, Kristal Caviar, Kombu

390

Japanese Fruit Tomato Tart with Fennel Pollen and Burrata

280

Alaskan King Crab Roll

300

White Asparagus from Loire Valley, Razor Clam, Oscietra Caviar

320

Charcoal Grilled Sawara, Jura Wine, Herbs

350

### *Mains*

Brittany Blue Lobster, Butternut Squash, Vadouvan Sabayon - Serves 2

1400

Iberico Pork Pluma, Jerusalem Artichoke, Truffle Jus - Serves 2

900

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

880

Binchotan Grilled 2GR Striploin Wagyu M9, Potato Mille Feuille,

Yuzu Koshu Sauce - Serves 2-4

1,800

### *Sides*

*Maitake 90 / Fries 90 / Green Asparagus 120*

### *Caviar*

Bâtard's Réserve Kristal Caviar, Traditional Garnishes

2880/100g

5880/250g

### *Fromage and Desserts*

Selection of Farm Cheeses from Antoine Zaruba, The Cheese House

280

Fuji Apple Tarte Tatin serve with Homemade Vanilla Ice Cream

*(Preparation time 30 minutes is Required)*

150

Uchiyama Farm Strawberry, Chantilly Cream, Elderflower

160

Fresh Baked Madeleines

120

Palm Sugar Canelé

130

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