

# BÂTARD

## *Lunch*

### *Starters*

52-Month Iberian Ham

380

Beef Tartare Cannelloni

190

Cold Angel Hair, Kristal Caviar, Kombu

390

Crab Dog

250

Japanese Fruit Tomato Tart with Fennel Pollen and Burrata

280

Comté Soufflé, Jerusalem Artichoke

270

### *Mains*

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

880

Brittany Blue Lobster, Risoni Serves 2 - 3

1400

Axuria Milk Fed Baby Lamb Rack, Belly, Baba Ganoush

1050

Kagoshima Striploin A4, Blaze Mushroom, Yuzu Kosho - Serves 2

1000

### *Sides*

Fries 90 / Charcoal Grilled Maitake 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

Conference Pear Tart, Honey Ice Cream

150

Fresh Baked Madeleines

120

Muscovado Tart, Acacia Honey Ice Cream

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