

THE  
[fRENCH]  
WINDOW

## Luncheon Event Menu (A)

Salmon tartare with lemon puree and sour apples

※ ※ ※ ※ ※ ※

Butternut squash veloute with Parmesan croutons

※ ※ ※ ※ ※ ※

Roasted cod fillet with pearl onions, braised red onion  
and brown shrimp butter

※ ※ ※ ※ ※ ※

Strawberry parfait with mixed berries and meringue crisps

**HK\$488 plus 10% service charge per person**

\*The French Window reserves the right to alter the above menu prices and items,  
due to unforeseeable market price fluctuations and availability.

THE  
[fRENCH]  
WINDOW

## Luncheon Event Menu (B)

Crab, avocado and tomato tian with lemon mayonnaise  
and sourdough crisps

※ ※ ※ ※ ※ ※

Chicken consomme with chicken mousse dumplings  
and vegetable julienne

※ ※ ※ ※ ※ ※

Roasted loin of pork glazed with caramelized apples, prunes, roasted  
shallots and Calvados Jus

※ ※ ※ ※ ※ ※

Grilled Brie with Alsace bacon crisps

※ ※ ※ ※ ※ ※

Banana bavarois with roasted pineapple and mango sorbet

**HK\$588 plus 10% service charge per person**

\* The French Window reserves the right to alter the above menu prices and items,  
due to unforeseeable market price fluctuations and availability.

THE  
[fRENCH]  
WINDOW

## Luncheon Event Menu (C)

Foie Gras au Torchon

※ ※ ※ ※ ※ ※

Bouillabaisse with rouille and garlic croutons

※ ※ ※ ※ ※ ※

Pan-fried red mullet with smoked eel and apple tortellini  
and crème fraiche sauce

※ ※ ※ ※ ※ ※

Beef tenderloin with braised turnips, carrot puree, fondant potato  
and madeira jus

※ ※ ※ ※ ※ ※

Cheese platter

※ ※ ※ ※ ※ ※

Glazed lemon tart with grapefruit sorbet

**HK\$888 plus 10% service charge per person**

\* The French Window reserves the right to alter the above menu prices and items,  
due to unforeseeable market price fluctuations and availability.

THE  
[fRENCH]  
WINDOW

## Dinner Event Menu (A)

Vichyssoise with crème fraîche and chives (served chilled)

※ ※ ※ ※ ※ ※

Roasted duck breast with prunes, orange confit, steamed bok choy,  
and Armagnac jus

Or

Pan-Fried loin of cod with crispy Bayonne ham, garden vegetables  
and cider beurre blanc

※ ※ ※ ※ ※ ※

Cheese platter

Or

Grilled goat's cheese, fig and port reduction

※ ※ ※ ※ ※ ※

Lemon balm crème brulee with lemon and lime sorbet

**HK\$688 plus 10% service charge per person**

\*The French Window reserves the right to alter the above menu prices and items,  
due to unforeseeable market price fluctuations and availability.

THE  
[fRENCH]  
WINDOW

**Dinner Event Menu (B)**

Lobster bisque with sautéed lobster meat

※ ※ ※ ※ ※ ※

Smoked salmon with roe and pickled cucumber

※ ※ ※ ※ ※ ※

Grilled beef tenderloin with Pommes Anna, braised shallots and port jus

Or

Roasted sea bass with shaved fennel and citrus beurre blanc

※ ※ ※ ※ ※ ※

Cheese platter

Or

Grilled goat's cheese, fig and port reduction

※ ※ ※ ※ ※ ※

Chocolate parfait with honeycomb

**HK\$888 plus 10% service charge per person**

\*The French Window reserves the right to alter the above menu prices and items,  
due to unforeseeable market price fluctuations and availability.

THE  
[fRENCH]  
WINDOW

**Dinner Event Menu (C)**

Crab and Armagnac bisque with crab and Gruyere toasts

※ ※ ※ ※ ※ ※

Pan-fried duck foie gras with prune and Armagnac jus

※ ※ ※ ※ ※ ※

Roasted scallops with pea and mint puree and confit tomatoes

※ ※ ※ ※ ※ ※

Grilled loin of lamb with sautéed new potatoes,  
balsamic cherry tomatoes, pesto and wilted rocket

Or

Roasted salmon fillet with crushed potatoes, lobster, olives,  
tomatoes and bisque sauce

※ ※ ※ ※ ※ ※

Cheese Platter

Or

Grilled Goat's cheese, fig and port reduction

※ ※ ※ ※ ※ ※

Tarte chocolat with vanilla ice cream

**HK\$1,388 plus 10% service charge per person**

\*The French Window reserves the right to alter the above menu prices and items,  
due to unforeseeable market price fluctuations and availability.

THE  
[fRENCH]  
WINDOW

**Canapés Menu**

**Savory**

Seared Tuna Nicoise  
Boccancini Mozzarella on Skewer (V)  
Smoked Duck Breast with Navy Bean and Parsley Salad  
Salmon Caviar with Cream Cheese and Chive  
Mini Bayonne Ham Tartine  
Mini Grilled Goat Cheese Tartine (V)  
Seared Scallop with Fava Bean Puree and Mustard Cress  
Decorated Cocktail Oyster  
Seared Beef Cube with Horseradish Chips  
Chilled Gazpacho (V)  
Marinated Tomato in Rice Cracker Cone (V)  
Garlic Chorizo Croquette  
Olive and Feta Cheese Croquette (V)  
Fried Cheese Stick with Candied Orange and Green Herb Aioli (V)  
Mushroom Foam and Truffle Honey (V)  
Seared Tahini Lamb Filet with Mint Yoghurt  
Roquefort Cheese with Pear Jam (V)  
Seared Foie Gras with baby watercress and Sauternes Sauce  
Marinated Salmon on Skewer  
Crayfish Tempura with grated Turnip  
Smoked Eggplant Roll with Tomato Jam (V)  
Garlic and Chili Prawn on Skewer  
Bayonne Ham and Melon Ball  
Mushroom and Truffle Vol au vent (V)  
Smoked Salmon Roll with Cream Cheese on Blini  
Grilled Prawn with Mango Salsa  
Fried Mini Crab Cake with Remoulade

THE  
[fRENCH]  
WINDOW

**Canapés Menu**

**Dessert**

Canele with Kahlua Glace and Pistachio  
Mini Banoffee  
Mont Blanc  
Chocolate Hazelnut Truffle crisp  
Brownie and Blondie  
Mini Baba au Rhum  
Coconut Cream and Cookie Secreto  
Figs Crumble  
Strawberry Tartelette  
Chocolate Truffles  
Lemon Meringue Pie  
Chocolate Sensation  
Choux Pastry with Salted Caramel Sauce  
Macaroons  
Fruit Tartelette

**Standard Package at  
HK\$450 plus 10% service charge per person:**

- 3 Cold Savories
- 4 Hot Savories
- 3 Sweets

**Premium Package at  
HK\$600 plus 10% service charge per person:**

- 4 Cold Savories
- 6 Hot Savories
- 5 Sweets



THE  
[fRENCH]  
WINDOW

## Open Bar Beverage Package



### House Red Wine

Sirius, Bordeaux 2011

(from Sichel Family of Chateau Palmer)

(Merlot, Cabernet Sauvignon & Cabernet Franc)

### House White Wine

Sirius, Bordeaux 2012

(from Sichel Family of Chateau Palmer)

(Semillon & Sauvignon Blanc)

### Beer

*Tsing Tao & 1664 Kronenbourg Draught*

### Mineral Water & Sparkling Water

*Llanllyr Source*

### Fruit Juices

*Apple, Orange, Pineapple*

### Soft drinks

*Coke, Coke Light, Ginger Ale, Sprite, Soda water*

**2 hours unlimited serving at HK\$318 plus 10% service charge per person**

**3 hours unlimited serving at HK\$388 plus 10% service charge per person**

**4 hours unlimited serving at HK\$438 plus 10% service charge per person**

**5 hours unlimited serving at HK\$538 plus 10% service charge per person**