

# 7 COURSE 380 HKD

## LYONNAISE SALAD (V)

60 degree soft egg, kale, red onion

## CHICKEN LIVER PÂTÉ

Caramelised onion and toasted baguette

## FRESH OYSTER (GF)

Mignonette dressing, lemon

## LAMB CHOP

Cognac Dijon cream

## ROASTED DUCK (GF)

Orange glaze, white bean, pickled red cabbage

## MINI CHEESE PLATE (V)

Trio of French cheeses

## CHOCOLATE BÛCHE de NOËL (V)

Mamma's homemade Yule log

AT MAMMA'S TABLE:

JOYEUX NOËL

V = VEGETARIAN | GF = GLUTEN FREE  
NO SERVICE CHARGE, ALL TIPS GO TO STAFF

